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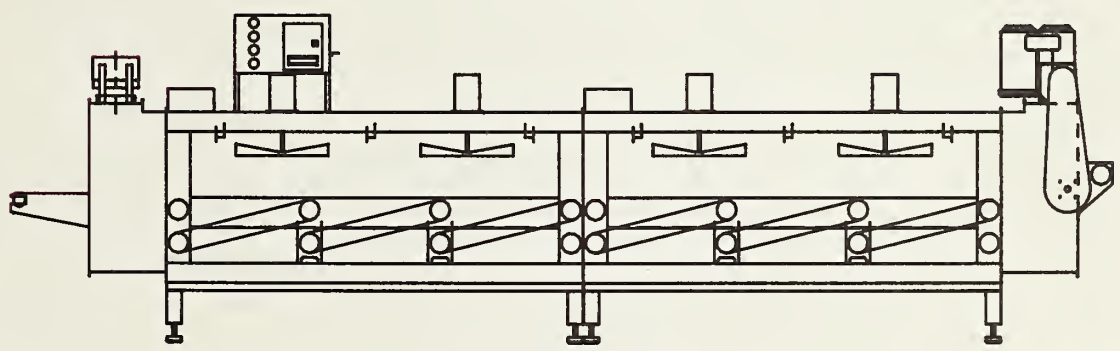
Meat and Poultry
Inspection

Technical
Services

MPI-2

87 *dar*

Accepted Meat and Poultry Equipment



**Listings Effective as of January 1987
Supersedes All Previous Issues**

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INTRODUCTION

The Federal Meat Inspection Act and the Poultry Products Inspection Act authorize the U.S. Department of Agriculture (USDA) to require that the slaughter of animals and the subsequent processing of meat and poultry products be done in a sanitary manner. The Food Safety and Inspection Service (FSIS), the agency within the USDA responsible for meat and poultry inspection, administers sanitary requirements for equipment and facilities as one means of ensuring proper sanitation. These requirements are a primary reason for the high level of sanitation routinely practiced in federally inspected meat and poultry establishments.

EQUIPMENT ACCEPTANCE PROGRAM

The Equipment Review and Standards Branch; Facilities, Equipment, and Sanitation Division (FESD); Meat and Poultry Inspection Technical Services (MPITS), operates the Equipment Acceptance Program. This program is the basis for the fair and uniform application of requirements for the materials of construction and the sanitary design of equipment. Equipment shall be formally evaluated by the Equipment Branch before the USDA inspector will allow its use. This condition applies to new, used, modified and re-conditioned equipment. Equipment manufacturers who want to have their commercially available equipment listed in this publication must submit all information necessary for the formal review and evaluation. However, plant owners or operators are ultimately responsible for insuring that the equipment used in their establishment is USDA accepted.

The Equipment Acceptance Program focuses on correcting problems during the initial development of equipment instead of resolving problems which may result when improperly designed or constructed equipment is put into widespread use. This preventive mode of action benefits equipment manufacturers, food processors, USDA inspectors, and American consumers.

EXCLUDED EQUIPMENT

Equipment which was in place and in use prior to the creation of the Equipment Acceptance Program or at the time a state inspected establishment becomes federally inspected need not be formally reviewed and accepted provided the equipment is in a good state of repair and it can be operated and maintained in a manner acceptable to the USDA inspector in charge. Plants may transfer this equipment from one federally inspected establishment to another provided both establishments are under the same ownership. The USDA inspector in charge at the receiving establishment will determine if the transferred equipment is in a good state of repair and is installed, operated, and maintained in an acceptable manner.

EXEMPTIONS

The following categories of equipment need not be formally reviewed and accepted by the Equipment Branch if such equipment is installed, operated, and maintained in a manner acceptable to the USDA inspector in charge.

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment used in transporting packaged goods.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc.*
8. Pallets for packaged product.
9. Picking fingers.*
10. Tanks for fully finished oils.
11. Simple can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.
14. Vegetable cleaning equipment (not applicable to spin type washers/dryers).
15. Insect control units.
16. Shipping containers.
17. Pressure storage vessels for refrigerants (not applicable to CO2 snow making equipment).
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Devices for measuring physical characteristics (temperature, pressure, etc.).
25. Casing preparation equipment.

* The product contact area of this equipment must be USDA accepted for chemical composition. See page 7.

NON-EXEMPT CONDITIONS

1. Non-meat and non-poultry equipment - Equipment used to prepare a food product(s) that is not subject to the Federal Meat Inspection Act or Processed Poultry Inspection Act but will be combined into a meat or poultry product must be USDA accepted. Equipment used exclusively for non-meat or non-poultry items and located in separate processing areas need not be formally reviewed and accepted by the Equipment

Branch. Furthermore, the standards commonly associated with meat and poultry equipment may not always apply to other types of food equipment.

2. Bakery equipment - Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally reviewed and accepted by the Equipment Branch. However, equipment used in separate rooms for preparing bakery type items need not be formally reviewed and accepted. The USDA inspector in charge will determine if such equipment is constructed and maintained in a manner that will ensure the production of unadulterated products in a clean environment. The standards for meat and poultry processing equipment may not apply to all bakery equipment due to differences in daily cleanup procedures.

3. New establishments - Equipment intended for use in newly constructed establishments must be formally reviewed and accepted by the Equipment Branch if not previously accepted and listed in this publication.

4. Custom made equipment - Plant personnel may build their own equipment or have an outside contractor fabricate equipment for them. Even though it is custom made and not intended for resale, such equipment must be formally reviewed and accepted by the Equipment Branch. The same standards are applicable to custom made equipment as are applicable to commercially available equipment. In addition, the information necessary to review and evaluate custom made equipment is the same as that necessary for commercially available equipment.

Equipment manufacturers or brokers are sometimes not interested in securing USDA acceptance for their equipment. In such events, equipment is considered the same as custom made and establishment personnel are responsible for supplying all the information necessary for the review and acceptance by the Equipment Branch. Establishment operators should be aware of this responsibility before they purchase any equipment. Custom made equipment is accepted only for the submitting establishment and is not included in the list of accepted equipment.

PROCEDURES FOR OBTAINING ACCEPTANCE

The acceptance of new, modified, or re-conditioned equipment for use in federally inspected meat and poultry establishments is a two step process. First, Equipment Branch staff officers evaluate the design and construction of equipment by reviewing assembly type drawings with correlated parts material lists. Then, if necessary, USDA inspectors review the inplant operation of equipment and report their findings to the Equipment Branch. Commercially available equipment is accepted and listed in this book if it is determined to be sanitary and complies with all relevant criteria in the Federal Meat and Poultry Inspection Regulations.

1. Review of drawings - Equipment manufacturers, distributors, or establishment operators must submit the assembly type drawings to:

U.S. Department of Agriculture
Food Safety and Inspection Service
Facilities, Equipment, and Sanitation Division
Equipment Branch, Room 2168, South Building
Washington D.C. 20250
(202) 447-7386

The complexity and specificity of the drawings will vary depending upon the complexity of the equipment. In general, however, drawings must clearly illustrate the main construction features in top, end, and side views. More complex equipment must be presented to clearly illustrate the product contact areas by cutaway or section and the manner in which these areas are made easily accessible for cleaning and inspection. In addition, each functional component may require separate, detailed drawings. Each submitted drawing shall, without exception, include a correlated parts material list. In addition to identifying the parts by name and/or function, the parts material list must also identify the materials used to construct that part. In particular, components which are painted, plated, or made of synthetic materials shall be indicated. By reviewing the drawings, the Equipment Branch will determine if the materials of construction are acceptable and if the design appears satisfactory and free of safety hazards. In addition, the Equipment Branch will determine if a trial installation is necessary.

2. Trial installation - Trial installation, or experimental use, is the time period in which USDA inspectors review the equipment during inplant operation and report their findings. Establishment operators must request, in writing, a trial installation of commercially available equipment. A written request for trial installation must include:

- (1) the name and location of the equipment manufacturer,
- (2) the exact name and exact model identification,
- (3) the anticipated starting date for use of the equipment,
and
- (4) the length of the experimental period.

The experimental use dates are flexible and can be extended by additional written requests. The Equipment Branch, however, may deny an extension if an unacceptable sanitation problem exists.

The Equipment Branch will review the inspector's report and decide to:

- (1) accept the equipment,
- (2) hold for additional reports from other federally inspected establishments,
- (3) report any identified deficiencies to the manufacturer or plant and require modification, or
- (4) reject the equipment.

The establishment operator is provided a letter stating that the Equipment Branch does not object to the continued use of accepted, custom made equipment.

For commercial equipment which is accepted:

- (1) the establishment operator is provided a letter stating that the equipment is acceptable and
- (2) the manufacturer is provided a letter which serves as the proof of acceptance until the equipment is listed in this book.

The letter of acceptance to the manufacturer is no longer valid once the equipment is listed. If the installation of equipment requires significant changes in the present layout, new floor plan drawings showing the equipment in its proper location must be submitted to the Facilities Branch within 30 days of the acceptance.

USE OF THE GUIDEBOOK

This book, Accepted Meat and Poultry Equipment, lists the commercially available equipment which has been formally reviewed and accepted by the Equipment Branch. New editions are periodically published for the use of USDA inspectors, equipment manufacturers, and establishment operators. Copies may be purchased from:

Superintendent of Documents
Government Printing Office
Washington D.C. 20402

When equipment is listed in this book, the manufacturer must guarantee that all future equipment with the accepted model identification is of the same design, construction, and materials as depicted in the submitted drawings and parts material list(s). Any modification to an accepted piece of equipment shall be submitted to the Equipment Branch for review. Failure to meet this criteria may result in the revocation of the acceptance. Moreover, all future equipment of the accepted design shall be constructed using good workmanship. The USDA inspector may reject the use of equipment of poor quality workmanship. Inadequate service and maintenance, substitution of materials, and faulty installation are also reasons an inspector may reject the use of accepted equipment.

Accepted equipment may, after a period of time, begin to show objectionable defects or faults which were not apparent when acceptance was authorized. The equipment manufacturer shall correct any serious problems otherwise the acceptance may be revoked.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only

authorized reference to acceptance is in letters issued to applicants and in the list of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Accepted equipment is alphabetically listed by manufacturer's name. The manufacturer's location (city and state) is included. This heading is followed by a listing of that manufacturer's accepted equipment with the corresponding model identifications. For example, an accepted shuttle conveyor (SC) with model numbers 1000, 1192, and 1293 manufactured by Acme Fabricators of Houston, Texas would be listed as follows.

ACME FABRICATORS
Houston, Texas

Conveyor: SC-1000, SC-1192, SC-1293

If these models were of the exact same design and construction (parts material) and differed only in size (eg., width, length), a single model identification could be used. This model identification would be:

ACME FABRICATORS
Houston, Texas

Conveyor: SC-....

The four dots would replace the four digits of each identification since these digits only reflect different sizes of the same conveyor. If these digits represent changes in the design or construction, then the listing would be the three separate model identifications initially depicted. Dots can be used to indicate differences in volume or capacity as well as dimensions.

NOTE: Manufacturers are responsible for notifying the Equipment Branch of any company name changes, mergers, and/or relocations. Without such notification, the Equipment Branch limits an acceptance to that equipment manufactured before the name change, merger, etc. Therefore, equipment manufactured afterward is not necessarily included under the acceptance. Furthermore, plant owners or operators shall not modify accepted equipment (either custom made or commercially available) without first notifying the Equipment Branch. Any modifications to accepted equipment for any reason voids the official acceptance by the USDA.

FREEDOM OF INFORMATION ACT

The Freedom of Information Act, 5 U.S.C., 552, provides that information in the possession of the Federal government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information..." [5 U.S.C., 552, (b)(4)]. In order to protect the

legitimate commercial interests of those submitting information to the Equipment Branch, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt from disclosure, it will ensure that the wishes of the submitting party will be given consideration in any decisions reached.

When the Equipment Branch receives a request for material identified as a trade secret or confidential commercial or financial information, the agency will notify the submitting party before disclosing the information. Questions concerning the Freedom of Information Act and its effect on the procedures of the agency should be addressed to:

Freedom of Information Coordinator
Food Safety and Inspection Service
Room 334 - E
U.S. Department of Agriculture
Washington D.C. 20250

CHEMICAL CLEARANCE (USDA ACCEPTANCE)

Equipment components such as conveyor belts, sealants, coated parts, paints, metal alloys, and plastics, if not previously USDA accepted, shall be reviewed and evaluated by the:

Product Safety Branch
Compounds and Packaging Staff
Food Ingredient Assessment Division (FIAD)
Science, FSIS, USDA
Building 306, Room 300, BARC-East
Beltsville, MD 20705

The review, evaluation, and acceptance of materials is based upon the following information supplied to the Product Safety Branch.

1. A brand name, code, part number, or other designation which specifically identifies the material to be evaluated.
2. A description of the intended use of the material. For examples, direct or indirect contact; high temperature; low temperature; high pressure; high friction; etc. (Unless otherwise specified, belting material will be evaluated for direct contact).
3. The complete chemical composition of the material. Dyes and pigments should always be identified by the 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as appears in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous USDA acceptance. If a proprietary formulation is

used as an ingredient of the material, that ingredient may be identified by its trade name and its manufacturer may submit the chemical composition to the Product Safety Branch in behalf of the component manufacturer.

NOTE: TECHNICAL DATA SHEETS, ADVERTISING LITERATURE, AND OTHER SIMILAR MATERIALS MAY BE USEFUL. HOWEVER, USDA ACCEPTANCE WILL NOT BE BASED SOLELY UPON THIS INFORMATION.

Chemical formulations disclosed to the Product Safety Branch are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Although suppliers may submit information to the Equipment Branch, they are encouraged to submit this information directly to the Product Safety Branch.

Equipment manufacturers should be aware that compiling and evaluating all of the necessary information on chemical composition may be a lengthy, time-consuming process. Therefore, equipment manufacturers may want to consult with their component suppliers regarding USDA acceptance of materials prior to submitting equipment for evaluation.

ACCEPTABLE MATERIALS

Equipment shall be constructed of materials that will not deteriorate from normal use under the anticipated environment. Therefore, equipment in meat and poultry plants must be constructed of materials that will withstand the generally humid operating environment and high pressure, hot water cleaning with strong chemical cleaning agents. In addition, equipment surfaces shall be smooth; corrosion and abrasion resistant; shatterproof; nontoxic; non-absorbent; and not capable of migrating into food product (staining).

The series 300 (18-8) stainless steel is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

Aluminum may pit and corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

Surface coatings and platings may be used if the base material is nontoxic and rendered non-corrosive and the plating material is USDA accepted. Chrome, nickel, tin, and zinc (galvanization) platings will generally be acceptable for most appropriate applications. USDA acceptance of other plating materials and processes can be obtained from the Product Safety Branch. Surface coatings and platings must remain intact. If a surface

coating or plating begins to peel or crack, the local FSIS inspector will disallow the use of the equipment.

Paints, cold galvanizing compounds, and surface coatings with characteristics similar to paints may be used if USDA accepted but not in or above the food product zone.

Plastics and metal alloys may be used if USDA accepted for the intended purpose and the physical characteristics are acceptable to the Equipment Branch. A representative sample of the material must be submitted to the Equipment Branch for evaluation.

Hardwood may be used for dry curing meat. In addition, solid (unlaminated) pieces of hardwood are acceptable as removeable cutting boards provided the wood is maintained in a smooth, sound condition and is free from cracks. Hardwood cutting boards must be the shortest dimension which is practical (preferably not exceeding 3 or 4 feet).

UNACCEPTABLE MATERIALS

Cadmium, antimony, and lead are toxic materials that cannot be used as materials of construction either as a plating or the plated base material. Lead, however, may be used in certain alloys in an amount not exceeding 5%.

Enamelware and porcelain are not acceptable for handling and processing food product.

Copper, bronze, and brass are not acceptable for use in the product zone. These materials may be used in air and water lines or for gears and bushings in component parts outside the product zone.

Leather and fabric are not acceptable materials.

DESIGN AND CONSTRUCTION

1. Equipment shall be designed so that all product contact surfaces can be readily and thoroughly cleaned with high temperature, high pressure water and caustic soap solution. Components such as electric motors, electric components, etc., which cannot be cleaned in this manner shall be completely enclosed and sealed.

2. All product contact surfaces shall be visible (or easily made visible) for inspection.

3. All product contact surfaces shall be smooth and maintained free of pits, crevices, and scale.

4. The product zone shall be free of recesses; open seams; gaps; protruding ledges; inside threads; inside shoulders; bolts; rivets; and dead ends.

5. Bearings (including greaseless bearings) shall not be located in or above the product zone. In addition, bearings shall be constructed so that lubricants will not leak or drip or be forced into the product zone.

6. Internal corners or angles in the product zone shall have a smooth and continuous radius of one-fourth inch or greater. (Lesser radii may be used for proper functioning of parts or to facilitate drainage provided these areas can be readily cleaned).

7. Equipment shall be self-draining or designed to be evacuated of water.

8. Framework of equipment (if not completely enclosed and sealed) shall be designed to use as few horizontal frame members as possible. Furthermore, these components shall be rounded or tubular construction. Angle iron is not acceptable except as motor supports.

9. Equipment shall be designed, constructed, and installed in a manner to protect personnel from safety hazards such as sharp edges; moving parts; electric shocks; excessive noise; and any other hazards. Safety guards shall be removeable for cleaning and inspection purposes.

10. Welds shall be smooth, continuous, even, and relatively flush with the adjacent surfaces.

11. Equipment shall not be painted on areas which are in or above the product zone. (Other areas may be painted if the paint is USDA accepted).

12. External surfaces shall not have open seams, gaps, crevices, and inaccessible recesses.

13. Where parts must be retained by nuts or bolts, fixed studs with wing nuts shall be used instead of screws to a tapped hole.

14. Gasketing, packing materials, O-rings, etc., must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

INSTALLATION

Stationary equipment or equipment not easily moveable (i.e., no casters) shall be installed far enough from walls and support columns to allow thorough cleaning and inspection. In addition, there must be ample clearance between the floor and the ceiling. If these clearances are not possible, then equipment shall be sealed watertight to the surfaces. All wall mounted cabinets; electrical connections; and electronic components shall be at least one inch from the wall or sealed watertight to the wall.

Major pieces of equipment shall be shown on approved blueprints before installation. Drawings shall be submitted within 30 days of acceptance for equipment which is initially installed on an experimental basis.

WATER USAGE

1. Water wasting equipment - Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and all product has been removed from the area.

2. Protection of water supply - An air gap shall be provided between the highest possible level of liquids in equipment and a directly connected water supply line(s). The air gap must be at least twice the diameter of the supply side orifice. If submerged lines are unavoidable due to design considerations, then the equipment must include a functional vacuum breaker which will, without fail, break the connection in the event of water pressure loss.

3. Re-circulation of water - Equipment which re-circulates water as part of its intended function shall be equipped with sanitary re-circulating components if the water directly or indirectly contacts food product or the product contact surfaces. For examples, re-circulating pumps shall be accepted for direct product contact and piping must be easily demountable with quick disconnect mechanisms at each change of direction.

In addition, establishment operators using equipment or systems which re-circulate water must have written approval of a water re-use procedure. This approval must be obtained from:

Water Re-Use Committee
MPI Technical Services
Food Safety and Inspection Service
Room 1140, USDA - South
Washington D.C. 20250

4. Valves on drainage outlets shall be easily demountable to the extent necessary for thorough cleaning. Overflow pipes shall be constructed so that all internal and external surfaces can be thoroughly cleaned.

CLEAN-IN-PLACE (CIP) SYSTEMS

Sanitation procedures for CIP systems must be as effective as those for cleaning and sanitizing disassembled equipment. Only equipment

which meets the following criteria may be cleaned in place. Any equipment or portions of equipment not meeting these requirements shall be disassembled for daily cleaning and inspection.

1. Cleaning solutions, sanitizing solutions, and rinse water shall contact all interior surfaces of the system.
2. All internal surfaces shall be either designed for self draining or physically disassembled for draining after rinsing.
3. Pipe interiors shall be highly polished (120 - 180 grit) stainless steel or some other acceptable, smooth surfaced material which is easy to inspect.
4. Easily removeable elbows with quick disconnect mechanisms shall be located at each change of direction.
5. All sections of the system shall be capable of being completely disassembled for periodic inspection of all internal surfaces.
6. All sections shall be available for inspection without posing any safety hazard to the inspector.

PIPING SYSTEMS

Piping systems used to convey edible product (including pickle solutions) shall be readily disassembled for cleaning and inspection. Pumps, valves, and other such components shall comply with the sanitary requirements for USDA acceptance. Piping systems must be designed so that product flow will be smooth and continuous i.e., no traps or dead ends. Pipes must be either 300 series stainless steel or a USDA accepted plastic.

The above requirements apply to systems for conveying raw fat and to recirculate cooking and frying oils. Black iron pipes with threaded or welded joints are acceptable for conveying completely finished, rendered fats.

Continuous rendering is not considered complete until after the final centrifuge.

Pipeline conveying systems for aseptic processing and packaging shall comply with the requirements outlined in the Guidelines For Aseptic Processing and Packaging Systems In Meat and Poultry Plants. This publication is available from the Equipment Branch.

EQUIPMENT STANDARDS

The primary purpose of the Equipment Acceptance Program is to ensure

that meat and poultry equipment is designed and constructed in a manner that it can be cleaned and inspected. When applicable, however, the Equipment Branch will impose any appropriate standards or agency requirements for operation and output.

Conditions of Use - The acceptance of equipment and the subsequent listing in this book is based on the assumption that the equipment will be used in accordance with all applicable regulations of the Food Safety and Inspection Service and/or any other governmental agency which may have regulatory authority applicable to the manufacture, distribution, and/or operation of the equipment. Furthermore, acceptance of equipment for sanitary design and construction must not be misconstrued as an acceptance of any processing or slaughter procedure(s). Acceptance by the Equipment Branch is contingent upon the appropriate use of the equipment as defined and/or limited by the Meat and Poultry Inspection Regulations. Procedures involving the use of equipment in a manner that deviates from its normal, expected use and/or the applicable regulations must be reviewed by the Processed Products Inspection Division or the Slaughter Inspection Standards and Procedures Division (as applicable).

In some cases, accepted equipment must be used only under certain specified conditions (i.e., conditions of use, 9CFR 381.53 and 308.5). For example, some slaughter equipment requires sterilization between use on each animal. Therefore, sterilizers must be provided in conjunction with the equipment otherwise the equipment is not acceptable for its intended purpose. These conditions of use appear in parentheses beside the listing of the accepted equipment.

MAGNETIC TRAPS AND METAL DETECTORS

The extensive exposure of some products to metal equipment such as grinders, choppers, mixers, shovels, etc., causes the possibility of metal contamination. Magnetic traps have been found effective in removing iron particles from chopped or semi-liquid products. However, these magnetic traps are not useful for removing nonmagnetic metals such as stainless steel or aluminum. Therefore, the use of electronic metal detectors is highly recommended for sausage emulsions, can filling lines (especially baby foods), etc. Metal detectors are usually installed so an alarm (either a bell or light or both) is activated when a metal fragment is in the detection zone. The production line should stop automatically when the detector is activated. Alternatively, some systems are arranged so that the portion of the product containing the metal contaminant(s) is automatically removed from the production line.

The Food Safety and Inspection Service does not currently regulate the use of metal detectors for normal production. The agency does encourage meat and poultry plant operators to voluntarily use metal detectors whenever possible. The Equipment Branch reviews and evaluates metal detectors using the same sanitary standards applied to

other types of equipment.

The sensitivity and reliability of metal detectors varies depending on aperture size, type of food product, frequency and method of calibration, and numerous other variables. Since many of the involved factors are not related to the design of the unit itself, the Equipment Branch does not currently classify metal detectors. However, the following classification standard is offered on a voluntary basis.

<u>Classification*</u>	<u>Spherical Diameter</u>	<u>Type of Metal</u>
A	1/32 inch	316 stainless
B	1/16 inch	316 stainless
C	1/ 8 inch	316 stainless
D**	---	---

*To test a metal detector, a metal sphere of the size and type indicated (generally imbedded in an acceptable, non-metallic material) is passed through the center of the aperture. The detector must detect in at least 9 of the 10 pass throughs to qualify for the applicable classification.

**The "D" classification identifies those detectors which are either not sensitive to the 1/8 inch level or are installed in a manner that prevents testing in the described fashion.

Conveyor Belts

Conveyor belts used in direct contact with food product must be moisture resistant and nonabsorbent. Cotton carcass belts must have the edges sealed with the same material as is used for the food contact surface. In addition, belting material must be chemically acceptable.

Jet-Vacuum Equipment

Equipment used for cleaning jars or cans shall have safety devices to indicate malfunction of either jet or vacuum elements. If necessary, vents to the outside shall be provided to control exhaust currents and to prevent dust and/or paper particles from being blown back into cleaned containers.

Hoses

Hoses used for product contact shall be accepted by the Equipment Branch. Rubber hoses or rubber-lined hoses are acceptable for water or steam lines where breakdown for cleaning and inspection is not necessary. Rubber and rubber-lined hoses are not acceptable for product contact or for re-

circulating water into and out of product contact areas.

Pickle Line

Pickle lines shall be either stainless steel or some other USDA accepted material. If re-circulated, pickle shall be filtered and re-circulated through a system that can be disassembled to the extent necessary for thorough cleaning and inspection.

Smokehouses, Ovens

Smokehouses or ovens must be designed for easy cleaning and inspection of all inner and outer surfaces. Ducts shall be designed to be easily disassembled to the extent necessary for thorough cleaning and inspection. Spray heads for dispensing liquid smoke must be mounted below the level of the rails and trolleys. If liquid smoke is to be recirculated, the pump and pipelines must be of sanitary type construction. Liquid smoke cannot be recirculated if product is on rack trucks.

Screens and Filters

Screens and straining devices shall be readily removeable for cleaning and inspection and shall be designed to prevent incorrect installation. Permanent screens shall be constructed of non-corrosive metals. Synthetic filter materials shall be USDA accepted (for direct or indirect contact, as applicable). Filter paper shall be single service. Filter cloths shall be washable.

Asbestos is not acceptable for use as filtering material or for any other purpose.

Ozone Producing Equipment

Equipment which produces ozone may be used only in coolers designated for aging meat. The ozone concentration in the air must be measured and recorded with appropriate devices and cannot exceed .1 ppm. Ozone generating equipment shall be turned off and the ozone permitted to dissipate before USDA inspections are performed.

Vent Stacks from Hoods

Vent stacks from covered cooking vats or hoods over cook tanks and CO₂ equipment should be arranged or constructed so as to prevent drainage of condensate back into the product zone.

Ultraviolet (UV) Lamps

Ultraviolet lamps which generate ozone are restricted for use as described under Ozone Producing Equipment above. UV lamps which do not produce ozone may be used in any area provided shields are used to prevent exposure of inspectors to direct or reflected UV rays. Otherwise, rooms where unshielded UV lights are used shall be equipped with switches at all entry points so the units may be turned off before inspectors enter. These switches shall be identified with suitable placards such as "Ultraviolet

Lights". Inspectors shall not enter areas where unshielded UV lights are burning because of possible damage to skin and eyes.

Heat Exchangers

Heat exchangers may be used to heat or cool product. Heat exchangers may also be used to heat or cool gasses or liquids which directly contact product. However, extreme caution shall be exercised to prevent contamination. Inspectors and plant personnel shall be alert to the following conditions and requirements.

1. Only heat exchanger media accepted by the Product Safety Branch (see page 7) can be used for applications involving food product. Common materials such as brine or ammonia need not be submitted for review. Under no circumstances can toxic materials be used.
2. Heat exchangers shall be routinely pressure tested to ensure that pinholes, hairline cracks, loose fittings, or other similar defects are not present. Presence of off-color, off-odor, and/or off-flavor may indicate leakage. Frequent depletion of heat exchange media may also indicate leakage.
3. Pressure on the product side shall be higher than the media side.

Inplant Trucks

Trucks used to transport product within the plant should be constructed of stainless steel. However, galvanized metal is acceptable provided it is maintained in a good state of repair and is regalvanized when necessary. Trucks should be free of cracks and rough seams. Metal wheels should be avoided as they cause deterioration of the floor surfaces. All trucks should have some means of affixing a tag. This can be accomplished by drilling two holes approximately 1 inch apart in the lip of the truck to accommodate string or wire.

Air Compressors

Compressed air may be used to directly contact product and/or product contact surfaces provided the air is filtered before entering a compressor and it is clean and free of moisture, oil, or other foreign material when contacting product or product contact surfaces. Lubricants and coolants directly contacting air shall be accepted by the Product Safety Branch (see page 7).

Compressed air storage tanks shall have a drain. Water and oil traps must be located between storage tanks and the point of use. Spent air must be exhausted in a manner to prevent product contamination.

Air directly contacting product or product contact surfaces shall be filtered as near the air outlet as feasible. Filters shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles (measured in the longest dimension). Air intake on votators shall also be filtered.

Product Reconditioning Equipment (for meat)

Product which is accidentally soiled may be cleaned on a separate, conveniently located wash table or sink. This wash station shall be properly equipped with sprays and a removeable, perforated plate to hold product off the bottom. The station shall be identified as a "product wash station" and cannot be used for hand or implement washing.

Electric Cords

Accepting the use of electric cords shall be based on both sanitary and safety considerations. Drop cords suspended from the ceiling may be retractable and used to connect portable equipment on an as needed basis if the cords are properly wired to the power source. Electric cords shall not be strung across the floor even on a temporary basis.

Electric Insect Traps

Electric insect traps may be used in edible product handling and storage areas provided the following conditions are met.

1. The equipment shall be made of acceptable non-corrosive materials.
2. The electrified components are either apparent or properly identified; insulated from non-electrified components; and covered with a protective grille to prevent electric shock hazard.
3. The equipment shall have a removeable shelf or drawer which collects all trapped insects.
4. The equipment is designed and constructed so that all dead insects are trapped in the removeable shelf or drawer. (Insects must not collect on the protective grille).

Removeable drawers or shelves shall be emptied as often as necessary. If the drawer or shelf becomes full of dead insects, then the fourth requirement above cannot be met so the equipment shall be rejected for use. Dead insects must be removed from the unit before they create an odor problem. They cannot be left in the unit as "bait".

Inedible Product Equipment

Containers for handling and transporting inedible products shall be watertight; maintained in a good state of repair (no rust or corrosion); and clearly marked with an appropriate identification. All inedible product containers in the plant shall be uniformly identified. Inedible product containers shall be cleaned before being moved into an edible products department.

Metal barrels, tanks, or trucks may be used for holding inedible poultry products in specially designated inedible product rooms. Alternatively, the containers may be stored outside the building provided the storage area is paved, drained, and conveniently located. These storage areas shall

also be equipped with nearby hose connections for cleanup.

DEFINITIONS

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removeable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct zone: All surfaces of the equipment outside the product zone.

A

A & J Manufacturing Company
ENGLEWOOD, COLORADO
Can Separator, AFC Series:
100--.

A.B.C. RESEARCH CORPORATION
GAINESVILLE, FLORIDA
Culture Dispenser: JB80GW

ABEX CORPORATION
COLUMBUS, OHIO

Meat Press w/Index Table:
WT-12, WT-12G, WS-12, WS-12G,
FH-20, FH-20G, FN-50

ABR FOOD MACHINERY INTERNATIONAL,
LTD., OAKVILLE, ONTARIO, CANADA
Dicer: ABR
Sausage Link Cutter: Hy-Cut,
C, D, & E
Vacuum Meat Tumbler: T-150
Ham Tumbler: HT-8

ACCUFLEX INDUSTRIAL HOSE, LTD.
GUELPH, ONTARIO
Hose: 106, 107 & 108

ACCU-RATE DIVISION OF MOKSNE
MGS., INC., WHITEWATER, WI
Sanitary Dry Feeder: 612

ACURATE
WHITEWATER, WISCONSIN
Sanitary Dry Feeder:
1200 Series

ACCURATE METERING SYSTEMS,
INC.
ELK GROVE VILLAGE, ILLINOIS
Electro Magnetic Flowmeter:
IZI Series - 3/4" 1",
1 1/2", 2", 2 1/2" 3", 4"

ACME PACKAGING A DIVISION OF

INTERLAKE, INC.
OAK FOREST, IL
Clipper Machine: "Silver-Lok"
R73K3

ACRISON, INC.
MOONACHIE, NEW JERSEY
Blender: 350
Meat Feeder: 105-S--.
Volumetric Feeder: 1015-S--.
Volumetric Feeder: 101-S--,
130-S-

ADAM EQUIPMENT COMPANY
BELMAR, NEW JERSEY
"Adamatic" Revent Rack Ovens:
1X1 DFS 75/50, 2X1 DFS 75/50,
Midi RM 1X1, 1X1DFS 100/60,
2X1DFS 100/60. 1X1 DFS 180

ADAMS INTERNATIONAL
SOUTH BELOIT, ILLINOIS
Baked Collette Machine: RF...

ADCO
SANGER, CALIFORNIA
Carton Machine: 15 D-SS,
15 E-SS, 15 F-SS, 15 D-EC,
15 E-EC, 15 F-EC

ADVANCE FOODS SERVICE
WESTBURY, NEW YORK
Tables: 91-...., 92-....,
40 Series and 90 Series,
08-Series
S/S Pans: 20 Series

ADVANCE WEIGHT SYSTEMS, INC.
GRAFTON, OHIO
S/S Scale: 200

ADVANCED FOOD SYSTEMS
DIV. OF ACRALOC CORP.
OAK RIDGE, TENNESSEE
"Chub-Pak" Conveyor: 3712
Primal Overwrap Table:
93072-40
Saw Table:

Lug Racks: 13069
Landing Table: 93071
Infeed Table: 93068
Vacuum Pack Table: 9307-0
Bone & Fat Conveyor: B-3800
Trimming Conveyor: E-3808
3-Tier Boning Conveyor:
AR-3814
Vacuum Nozzle: 3500
Vacuum Nozzle with Extension:
3500-A
Shrink Tunnel: 3602

AEW NORTH AMERICA, LTD.
DEERFIELD, ILLINOIS
Saw Roller Table: 900
Band Saw: AEW-350,
AEW-400, AEW-900
Automatic Portioning Saw:
APS-200
Band Saw: AEW-350M,
AEW-400M, AEW-900M

AFTEC, INC.
JEFFERSONVILLE, INDIANA
Thermodyne Cooker: THS--.

AGGIE BONING CORPORATION
ESTHERVILLE, IOWA
Boning Machine: Water
Pressure 1

AIRCO CRYOGENICS
IRVINE, CALIFORNIA
CO2/LN2 Freezing Tunnel:
KFT-...
CO2/LN2 Spiral Freezer:
KF-...-...S
Spiral Cooker CC-28-8005

AIRCO INDUSTRIAL GASES
MURRAY HILL, NEW JERSEY
Dri-Pack Snow Dispenser:
285048, 24875
W/Evacuator: 285101
W/Exhaust Hood: 24875
CO2 Dri-Pak: 50 HX, 51 HP
CO2 Snow Horn: 1.25, 3.75,
6.25X, 5H8X

C02 Snow Horn (Use with an acceptable hood and exhaust system): LVSH-7, EHS-...
 C02 Tumble Freezer: 18X15, 18X20, 18X25
 C02 Snowing System: 13628
 Liquid Nitrogen Freeze Tunnel: 420-6-67
 Dry Ice Pelletizer: P-250, P-500, P-1000
 "Kwick-Chill" Snow Hood 28-5460
 C02 Injector (Bottom Mount): LV-D-2308966
 B-2-286142
 Liquid Nitrogen Chilling Spray Manifold: C-1-309082
 (Use with an acceptable hood and exhaust system.)
 C02/LN2 Freezing Tunnel: KFT-...
 C02/LN2 Spiral Freezer: KF-...-S
 Spiral Cooker: CC-28-8005

AIR PRODUCTS & CHEMICALS, INC.
 ALLENTOWN, PENNSYLVANIA
 Cyro-Quick Freezer:
 RP-...-C, R-...
 C02 Snow Accumulator: CSA-...
 C02 Snow Hood: CPS-...-...
 C02 Tunnel Freezer: CP-...-P0
 C02 Snow Generator CSG-...
 w/Suitable Exhaust System
 Carbon Dioxide Snowing Hood (With Exhaust System): CBS-...-AL

AJINOMOTO USA, INC.
 NEW YORK, NEW YORK
 Noodle-making machine:
 NM-100G, NM-100S
 Shaomi Machine: DEC-100S
 Chao-Tus Machine: DEC-100G
 Compact Wrapper w/Conveyor: 27
 Sliding Conveyor: 27-A

THE ALBERT COMPANY
 YORBA LINDA, CALIFORNIA
 Patty Former: SM-101-1
 ALBIN PUMP, INC.
 ATLANTA, GEORGIA
 S/S Sanitary Pump: SLP-...

ALDEN ENGINEERING COMPANY
 FOXBORO, MASSACHUSETTS
 Boning Conveyor: BC
 Fat Conveyor: BC-F
 Combination Boning Conveyor: BC-BF
 Wire Belt Conveyor: WB,
 WB-I, WB-V
 Feed Hopper: FH-B, FH-H
 Rotary Packing Table: MB-LS
 Conveyor: BC-B, ABC-B
 Vat Dumper: VD
 Mesh-Belt Conveyor: MB
 Inclined Cleated Belt Conveyor: CB
 Conveyorized Boning Table: BC-FB
 Lazy Susan Table: LS

THE ALEMITE COMPANY
 TIMONIUM, MARYLAND
 Pump: 7846-A, 7846-6

ALFA-LAVAL
 FT. LEE, NEW JERSEY
 Decanter-Centrifuge: CFSNX-...
 Heat Exchanger: P-5, P-14-RC, P-13, P-15, P-25, P-45
 Heat Exchanger, Swept Surface: HC-...-...
 Fund-A-Filter: Precoat A
 Surge Tank: S-...
 CVT Inducer Pump
 GC Fast Clamp Fittings
 Vacu-Therm: 800
 Plate Heat Exchanger: P141-HB
 Triple-Tube Heat Exchanger
 Decanter, Centrifuge: SNX-...
 Separator: AFPX-207-19S,
 CFPX-409, CAFPX-207XGV-19-60,
 AFPX-..., BRPX-...

Contherm Scraped Surface Heat Exchanger: HC-...-S-...-N
 Hermetic Separator: BPB-209
 S/S Plate Heat Exchanger: A10-BFG

ALGONA FOOD ENGINEERING COMPANY
 ALGONA, IOWA
 Meat Core Sampler: 6-H-117
 Tripe Scalding: TS-101
 Vat Dumper: LD-302, LD-303
 LD-304, LD-305
 Belt Conveyor C1-...-...
 C2-...-...
 S.S. Pack Table: 200
 S.S. Sausage Work Table: 210
 S.S. Sausage Stuffing Table: 220
 S.S. Belt Conveyor: 310
 S.S. Scaling Screw Conveyor: 400
 S.S. Product Feeder Screw Conveyor: 410
 S.S. Inclined Screw Conveyor: 420
 S.S. Slat Conveyor: 500
 S.S. Banding Conveyor: 510
 Hi-Lift Dumper: 600
 Vat Dumper: 610
 Skip Rail Dumper: 620
 S.S. Pickle Tanks: 700
 S.S. Casing Soak Tanks: 710
 Transfer Conveyor: 320
 Pack-Off Conveyor: 330
 Roller Conveyor: 520
 Spiral Conveyor: 910
 Tower Loader: 630
 Bacon Bits Press: BBP-1
 Vacuum Storage Tank: 720

ALKAR, DIVISION OF DEC
 INTERNATIONAL
 LODI, WISCONSIN
 Continuous Frank Processing Unit: CPS-1971
 Acid Application Tunnel: AA-71
 Brine Chilli Tunnel: LCB-2,
 LBC-3, JT-0200, LBC-4-2,
 LBC-4-3

Brine Chill Unit: LBC-T
 Brine Chill Unit (Test Module):
 BTM-01
 Liquid Smoke Tunnel: LS-2
 Smoke Houses: Gas, Steam
 Food Processing Oven: EO-75-
 Continuous Bacon Processing
 Unit: CB-5000
 S/S Smokehouse Trucks: TR-
 Continuous Multi Purpose
 Processing Unit: CMP-....

ALLEN FRUIT COMPANY, INC
NEWBERG, OREGON
 Holding Tank: C-3741
 Vibrating Transfer Conveyor:
 VC-...., VC1-....
 Vibratory Inspection Con-
 veyor: D-5649
 Inclined Belt Conveyor: D-3732
 S/S Pork Skin Sizer: D-1529
 Holding Tank: C-3741
 Vibrating Transfer Conveyor:
 VC-...., VC1-....
 Vibratory Inspection Conveyor:
 D-5649
 Inclined Belt Conveyor: D-3732
 S/S Pork Skin Sizer: D-1529

ALLEN GUAGE & TOOL COMPANY
PITTSBURGH, PENNSYLVANIA
 Sausage Linker W/Cart 738:
 Y, JY
 Conveyor: A-10, A-12-2T

ALLEN MACHINERY
NEWBERG, OREGON
 Tote Dumper: D-11401
 Vibrating Aligning Conveyor:
 11268
 Conveyor: PB-1

ALLENTOWN WIRE PRODUCTS, INC.
ALLENTOWN, NEW JERSEY
 Wire Basket: Nylon, Type 11
 Wire Baskets

ALL-FILL, INC.
NEWTON SQUARE, PENNSYLVANIA
 Filling Machine: Floor BM

ALLIED AUTOMATION
DALLAS, TEXAS
 Sergeant Bagmaster: 400-FSR,
 500-FSR
 Sergeant-AG Stand: MPS, GPL/MPS
 Sergeant-EA Stand: MPS, GPL/MPS
 Sergeant-L-Sealer: 1620-B, 1620-C,
 LM-1620-B, LM-1620-C,
 1620-C/GPL, LM-1620-C/GPL

ALLIED BAGGING SYSTEMS, INC.
DEER PARK, NEW YORK
 Bag Loading Appliance:
 W-260-LH-M

ALLIED RESINOUS PRODUCTS
CONNEAUT, OHIO
 Cutting Boards: "BM",
 Boos-Poly Plas

ALLOY EXCHANGE COMPANY
FORT WORTH, TEXAS
 Continuous Chiller/Freezer
 "HI Cube Slant" A, G, AG

ALLOY PRODUCTS COMPANY
WAUKESHA, WISCONSIN
 Valves: Air Operated
 In-Line Filters: 1 & 2
 Square Feet
 Sanitary Filter and Strainer:
 5000, 6000
 Pipeline Product Recovery Unit:
 PR-50

ALLPAC, INC.
DALLAS, TEXAS
 Horizontal Wrapping Machine:
 M-Super, Super 7, 06,
 Super 7-011
 Form, Fill, and Seal
 Machine: S-130-D

ALL-PAK, INC.
RIVERDALE, GEORGIA
 Packaging Machine:
 "Speedpak" Golden Nine

ALL-POWER, INC
STIOUX CITY, IOWA
 Vat Dumper: C-984
 Incline Conveyor: B-101
 Circular Cutting Knife: K-200
 Ham Saw: K-121
 Cutting Conveyor: RS-650
 Belt Conveyor: RS-960
 Hog Viscera Table: HV-333
 Cutting Boards, "All-cut,"
 "Tuff-cut"

s/s Beef Loading Bucket: L-900
 (To be used with a suitable
 loading device as determined by
 the IIC.

S/S Jowl Roller JR-101
 Plastic Flight Ham Can
 Conveyor: CC-A-8 (For
 Product in Cans or Trays)
 Conveyor: SS-101
 Smokehouse Sausage Truck:
 ST-101

Boning Conveyor: PB-101-D
 Ham Run-A-Round Conveyor:
 RA-101

Cut and Boning Conveyor: PC501

ALPINE BAN-BAC, INC.
DENVER, COLORADO
 Ultraviolet Unit: AP 60A, AP60B
 (with GE Lamp G25T8)
 Note: Lamp must be used in
 accordance with Part 7, para.
 7.16(b) of the Meat and Poul-
 try Inspection Manual.

ALPS ELECTRO-AIRE INDUSTRIES
DALLAS, TEXAS
 Sterilamp Light Fixture:
 G-36-2A
 Germicidal Lamp (For use w/
 approved G4S11 or G8T5):
 HU-32, HU-64
 Germicidal Lamp: 41-36-1&2,

41-36-2&4L

Note: Above lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

W. F. ALTENPOHL, INC.
HIGH POINT, NORTH CAROLINA
Carrier, Chicken: DC-1
Carrier, Turkey: DC-1T
Carrier, Parts:
DC-1, DC-1B
Carrier, Turkey, Spike:
DC-1T
Air Weight Scale: AW, AW
10000-4
Carrousel Poultry Sizing
Machine: 100
Carrier: C-1
Air Weight Box Packer:
BP-1, BP-2
Turkey Sizing System: TS
Carrier: SW
2-Tier Poultry Carrier
(2 hooks): DC-1-2
Neck Sizer: 100
Plastic Carrier: PC-7

ALTO CORPORATION
YORK, PENNSYLVANIA
Wire Red Belting: Wendway S/S
U-Bar Wire Rod Belting:
Wendway S/S
Slat Link Belting (Packaged
Product Only): Wendway S/S
S.S. Wirebelt Conveyor:
A-...-115
S/S Spiral Conveyor:
Helimatic

ALTO-SHAAM, INC.
MILWAUKEE, WISCONSIN
"Thunderbolt" Roasting and
Holding Oven: ...TH-HD

ALVAC FOOD EQUIPMENT COMPANY
LONG BEACH, CALIFORNIA
Vacuum Packaging Machine:
"Alva" I, "Alvac" II

A. M. MANUFACTURING COMPANY
DOLTON, ILLINOIS
Dough Divider and Rounder:
S-300
Tor-O-Matic: 103-30-30

AMDECO ENGINEERING COMPANY
MANKATO, MINNESOTA
Versa Bander: 118
AMERICAN BILIRITE RUBBER COMPANY
BOSTON, MASSACHUSETTS
Conveyor Belts (Food Contact):
Boston-Packers FDA, Versabilt
FDA, Boston Rubber 8-oz.,
Foodcon Buna-N 14-12.,
Foodcron White & Tan FDA,
Sanicron FDA
White, 2 & 3 ply: 58-9563-09,
-13, -14, -15
Light Tan, 2 ply: 58-9563-10
Dark Tan, 2 3 ply:
58-9564-08, -09, -10, -11
Aqaurius - White I, II, III, IV,
Tan I, II, III, IV, Green
Libra - White I, II, III, IV,
Tan I, II, III, IV, Green.
Leo - White I, Tan I, Black I.
Conveyor Belt (Packaged Prod-
uct Only): Duralift FDA,
Roughtop FDA
Gemini - White I, II, III.
Black I, II.
Taurus - Tan I, II. Black III,
IV, V. Brown VI.
Scorpio - Tan I, II, III.
Black IV, V.

AMERICAN BILIRITE (CANADA), LTD.
SHERBROOKE, QUEBEC
Belt (Food Contact): LNP...,
LNP...,
Belt (Packaged Product Only):
TN..., TN....

AMERICAN BOTTLERS EQUIPMENT
COMPANY
OWINGS MILLS, MARYLAND
Conveyor/Accumulation Table:
GTC-2000, UTB-2000,

OTC-2000 (For packaged product
only.)

AMERICAN CAN COMPANY
GREENWICH, CONNECTICUT
Canco Closing Machines: 1-1A
Western 422-IE-00, 400, 458-
4DS, 400-4R2A, 410-4R2A, 410-
4R2-EM, 410-4R2-S, 430-6R2-S
Canco Vacuum Closing Machines:
#1 Pacific, #1 PUV Type B,
#1 PUV Type BR, 00-6, 0-8A,
0-8C, #1 Hi-Speed, #1 Univer-
sal, 300, 300-B, 402-3V, 600-
IUV, 601-IUV, 602-IUV,
810-IUV, 910-IUV, 1101-IUV,
1102-IUV, Callahan 226SV,
Callahan 349SV-3
Canco Ham Press: 900-5A
"Mini-Mite" Packaging Machine:
IPC
Bacon Cartoner: TUX-MK-2
Maraflex Packaging Machine:
725, 717-E, RF-16
Rigid Flex Packaging Machine:
727-E-Y
Infed Conveyor: A-41
Poly Clip Machines: SCD, SCH, DCH,
FCA, DCD, SCA
Packaging Machine: Bi-Vac-3
Rotary Meat Filler, Model No. 1
Closing Machine: 920-IUV, 08
Vacuum Packaging Machine
"Dixie Vac" DV2400E, DV2400S,
2000, 100

AMERICAN CYANAMID COMPANY
SANFORD, MAINE
Cutting Boards: Acrylite
Edible Oil Storage Tank:
Laminac, EPX-196

AMERICAN FOOD EQUIPMENT CO.
HAYWARD, CALIFORNIA
"Roto Pac" Lazy Susan Table:
300
Portable Belt Conveyor: 200 GM
S/S Brine Tank: 50

"AFECO" End Discharge Mixer:

510
Condola Hydra Dumper: 15-C
Screw Conveyor: 150
S/S Incline Screw Loader: 610
Pack-off Conveyor: 110
Truck Dumper (to be used with
2-3K Accepted Meat Trucks
Only)
"AFECO" Meat Tumbler: 175
Overlapping Paddle Mixer: 5100

AMERICAN FOODS MACHINERY CORP.

MEMPHIS, TENNESSEE
Salt/Spice Dispenser: 250
Spice Distributor: OM

AMERICAN HOECHST CORPORATION

FORT LEE, NEW JERSEY
Stuffer: Handtmann-VF-325
Linker: Handtmann-VA
S/S Lift Truck: NV-402

AMERICAN INDUSTRIES SUPPLY, INC.

NASHVILLE, TENNESSEE
Cutting Boards, Cut Rite
Simona 2000

AMERICAN MACHINE CO., INC.

FOREST, MISSISSIPPI
Poultry Cut-up Conveyor: AMC-...
Poultry Cutter: AMC-520
Duck Rocker Scalders: L-100
Poultry Shackles: AM-180CU,
AM-90CU, AM-240SEC, AM-99BP,
AM-35BBP, AM-109TK, AM-900COM
Neck Skin Cutter 666

AMERICAN METAL FABRICATORS, INC.

MARLOW HEIGHTS, MARYLAND
Double Flip Type Conveyor CC-100

AMERICAN METAL PRODUCTS INC.

CINCINNATI, OHIO
S/S Double Deck Conveyor:
6725-....., 6725-.....

AMERICAN MICROTECH INC.

RACINE, WISCONSIN
Metal Detector: MD-..

AMERICAN PACKAGE MACHINE CORP.

BELLEVUE, WASHINGTON
Variopacker: VP-...
Patty Counter and Stacker:
120-4
Varowrap: P-...-

AMERICAN GAS

DALLAS, TEXAS
Box Snow Applicator: AG-501-WD

AMERICAN PROCESS SYSTEMS, CORP.

WAUKEGAN, ILLINOIS
Blender: DRB-..
Ribbon Blender: SRB-...
Belt Conveyor: BC-100
Screw Conveyor: SC-100
Inclined Belt Conveyor: BC-110
Conveyors: W-BC-100, W-BC-110,
RC-100, PRC-100

AMERICAN ULTRAVIOLET COMPANY

SUMMIT, NEW JERSEY
Light Fixtures: G-25T8, G-30T8,
WL-782-L-30, G-36TGL &
G-64T5L w/Vycor Glass 7910
Germicidal Fixtures: WM-30-CL,
WM-30-HL, CS-30-CL, WM-25-HL,
CS-25-HL, WM-15-HL, CS-15-HL
Note: Above lamps must be used
in accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

AMETEK

EAST MOLINE, ILLINOIS
Horizontal Pressure Leaf
Filter: HSSF-...

AME-UNION MACHINERY DIVISION

RICHMOND, VIRGINIA
"Glen" Mixer: 340-F-S &
340-F-D, 160

AMMERAAAL, INC.
GRAND RAPIDS, MICHIGAN
Belting (Direct Food
Contact): 2L046, 3T45
2LM046, 2T046, 1M026, 2M45,
2M046, 2T086, 1GM087
Belts (Food Contact): 1M086,
2M086, 3M046, 2T45
Belting (Fully Packaged
Product): 2M047

AMOCO CHEMICALS CORP.

ST. PAUL, MINNESOTA
Plastic Freezer Spacer: FS-001

AMSCOMATIC INC.

LONG ISLAND CITY, NEW YORK
Meat Bag Loading Machine:
500-SB

JULIAN ANABO, INC.

TUSTIN, CALIFORNIA
Conveyor: FMC-...., BC-....
Screw Conveyor: SC-....,
SCA-....

Tub Dumper: D-....
S/S Tables: TS-...., UT-....
Metal Detector - Conveyor:
MDC-....

Truck: MV-....
S/S Mixer-Blender: MB-....
Blender: 1860

ANACONDA EQUIPMENT & SERVICE CO.

LOUISVILLE, KENTUCKY
Closing Machine: 2-B
Pack Foil Overlay Machines:
100, 300

ANCHOR FILM COMPANY

WEBSTER GROVES, MISSOURI
Plastic Neck Pins: W/Dow 456

ANCHOR HOCKING CORP.

LANCASTER, OHIO
Vacuum Sealing Machine
(2 piston): D-650

Capping Machine: 45 HRSM,
36 HRSM
Straight Line Sealing Machine:
Series 4

ANCHOR INDUSTRIES
ST. LOUIS, MISSOURI
Automatic Lidder, AL-300X

ANDERSON BROTHERS MANUFACTURING
COMPANY, ROCKFORD, ILLINOIS
Filling Machine: 627-3
Rotary Filler: 640

ANDERSON IBEC
STRONGSVILLE, OHIO
Hide Puller-Downward: AN-591

ANDERSON INSTRUMENT CO., INC.
FULTONVILLE, NEW YORK
Sanitary Gauges: Type S

ANETSBERGER BROS., INC.
NORTHBROOK, ILLINOIS
Meat Depositer: PMD,
Modified
Dough Sheeter: DS-B-..
Flour Duster: MFD 5005
Cross Roller: DR-7-..
Die Cutter: DC-270-..
Dough Trough: RT-1-24
Production Table: PC-....
Slitter Disc: SD-1-..

ANGELUS SANITARY CAN MACHINE
COMPANY, LOS ANGELES, CALIFORNIA
Can Closer: 61-H, ..P-DF,
..P-MSLF, 60-L
"ACMA" Form-Fill-Seal Pouch
Machine: 722
"Mitsubishi" Pouch Machine
MHI PF-15-S, P25-S
Pouch Filler: "MITSUBISHI"
PF-20D-S, PF-20D-LS
Closing Machine: 29p42
Dataweight Scale & Filling
Machine: ADW-211-PWS...

ANGER EQUIPMENT, INC.
BROOKLYN, NEW YORK
Meat Agitator: 2500

A-ONE MFG. COMPANY
SPRINGFIELD, MISSOURI
Belt Conveyor: A-10-12
S/S Chill Tank: A-293560
Poultry Cut-up Saw: A-334
Poultry Cut-up Conveyor:
A-...-...
Column Dumper: ...
S/S Vat/Combo Dumper: CBD

APACHE STAINLESS EQUIPMENT CORP.
BEAVER DAM, WISCONSIN
Stainless Steel Rotary
Blancher: 1610
Screw Conveyor: SC-12
Paced Ham Bone/Trim System:
PH-9000

Screen Conveyor: SC-14-18
Surge Hopper: LR-H-04
Hoppers: LR-H-26, LR-H-68
Portable Hopper: LR-H-10
Pump Dismantle Caddie:
LR-CAD-1
Belt Conveyors: BC-A,
BC-B
S/S Screw Conveyor: SC-10,
RSC-07
S/S Fat Cook Tank: 350
Thigh Trim Conveyor System: 3041
S/S Vat Dumper: LD-4000

A. P. V. CREPACO
CHICAGO, ILLINOIS
Separator: Horizontal
Evaporator: Plate
Centrifugal Pump: "puma"
Heat Exchanger, Plate Type:
HMBM, HMBL, HX, HXC, HXCB,
HXCS, WHXC, WHXCS, R50, HXL,
Series 1, 11, 111, IV, SR 15/15S
and SR 35/35S
S/S Plate Heat Exchanger: R106
Paravalue: ./3A, ./SP
"Vertical Separator"
Evaporator: 1900

Plate Heat Exchanger: "Junior
Paraflow" series R405 & R86
Plate Heat Exchanger: HXU-6
Climbing and Falling Plate
Evaporator: Series 3
Falling Plate Evaporator: 10
Air Activated Diaphragm Valve:
Series IV
Ice Builder
Poly Ties
(Air Operated) Valve: APC
Metering Head: CP
(Multi) Process Tank: Type PC
Rotary Pump: 640
Plate Heat Exchangers: W-2,
F-2, F-3, CXC, CXC-XC, SC,
MS, MS-IND
Process Tank: 11276, 11278,
11288
APC Plug Valve: K-IIR
Centrifugal Sanitary Pump:
CP-..
Swept Surface Heat Exchanger:
BD, VT, HD
Continuous Deaerator Stuffer:
SD-....
Continuous Stuffer: S-....
Auger Feed Pump: AF
S/S Rotary Pumps: R Series,
U Series
S/S Tanks: OF, OC, OFA, OCA,
CF, CC, CFA, CCA
Holding Tank: FVJ/.M
Sloped Bottom Tank: OVS-....
Conveyor: CFH12-24
Food Blender: FB..
Food Blender W/Auger: FBA..
Air Activated Sanitary Valves:
C P Zephyr
Whipper/Chillers: KAC-....,
KMCP-..
Agitators: 2, 3, 4, 5, 1, 6
Vacuum Stuffer: VS-....
Liquifier: CLV-..., CLV-H-..
(Inside impeller and seal
will be removed daily for
cleaning and inspecting.)
S/S Ingredient Feeder: IF-..
Homogenizer: -DL-..., 3D025

APV CREPACO
TONAWANDA, NY
Plate Heat Exchanger: SR25/25S
SR65/65S

ARCHITRONICS, INC.
GREELEY, COLORADO
Carcass Weight Printer: BP001-A

A. R. E. METAL FABRICATORS
LOS ANGELES, CALIFORNIA
Breading and Battering Machine:
BA-2

ARNOLD'S FOOD SYSTEMS, INC.
HOLYOKE MASSACHUSETTS
Cuber/Dicer: 102, 103

ARO CORPORATION
BRYAN, OHIO
S/S Pump: 650-406, 650-407,
650-606, 650-607

ARROWHEAD CONVEYOR CO., INC.
OSHKOSH, WISCONSIN
Rotary Top Table D-14534
Belt Conveyor BC-15409,
TTC-15407

ARR-TECH MANUFACTURING INC.
MOXEE, WA
Automatic Tortilla Counter
Stacking Machine: 32-234

ARTIC STAR REFRIGERATION CO.
FT. WORTH, TEXAS
Open Top Refrigerator: AS-11

ASECO CORP.
LOS ANGELES, CALIFORNIA
Vibrating Conveyor: VCS-...,
VCH-...
Bucket Elevator: ALH-0, ALS-0

ASHLEY MACHINE INC.
GREENSBURG, INDIANA
Poultry Scalder: SS-30, SS-36,
SS-48

Gizzard Peeler: AK-4
Poultry Picker "Sure-Pick":
SP-30, SP-38

ASHWORTH BROS. INC.
WINCHESTER, VIRGINIA
Conveyor Belts (Food Contact):
True 1/2 X 1/2 Omni
Omni-flex, Omni-grid,
Prestoflex
Turn & Tangent Drive W/S/S
Shield/Guard: H & Y
Plastic Belt (Food Contact):
Prestoflex with Flights
Prestoflex Open Grid
Prestoflex Close Oval Grid
S/S Belt Balanced Weave:
B-18-12-8, B-24-20-14,
B-30-20-12, B-30-20-14,
B-30-20-16, B-36-20-12,
B-36-20-14, B-36-30-16,
B-48-32-16, B-48-48-16,
B-48-48-18, B-60-60-18,
B-72-62-1416
Balanced Weave Belts (Food
Contact):
CTB-18-16-16, CTB-30-24-17,
CTB-42-36-18, CTB-60-48-1820

ASI, INC.
HIGH POINT, NORTH CAROLINA
S/S Carrier: AC-T
S/S Shackle Cut-up/Weight:
AC-TC
S/S Selector Scale: AL-1.1,
AL-1.2, AL-1.3
Orbital Parts Sizing Machine:
AL-3

ASSOCIATED FOOD EQUIPMENT CO.
DALLAS, TEXAS
Continuous Fryer: 30-I-REC
Continuous Cooked Poultry Parts
Chiller: Mark II
Lung Guns: I, Profiteer II

ASSOCIATED METAL PRODUCTS, INC.
DALLAS, TEXAS
Automatic Feed Fryer: AM5000

ASTRO MFG. COMPANY
THEBES, ILLINOIS
Freezer Divider: "Astro-Spacer"
Plastic Pallet: B-4048

ATLANTA BELTING COMPANY
ATLANTA, GEORGIA
NCYC White PVC Belt W/T-Cleat,
ABCO PV120 CTYFS
White PVC Belt W/T-Cleat, ABCO
PV-100-RT
White Rib Top: PV-75
Belts (Food Contact):
ABCOMELD Cleated
3 Ply White Cleated Belt (Food
Contract): ABCOMOLD

ATLANTIC ULTRAVIOLET INC.
LONG ISLAND CITY, NEW YORK
Sterilamp: WL-782-L-30 (Lamp
must be used in accordance with
part 7, para 7.16(b) of the
Meat and Poultry Inspection
Manual)

ATLAS PACIFIC ENGINEERING CO.
EMERYVILLE, CALIFORNIA
Volumetric Filler: VF-...-...
Vacuum/Pressure Syruper:
HSVS-P-36

ATMOS
DIV. OF UNITED INDUSTRIES, INC.
CHICAGO, ILLINOIS
Smokehouse: SF-100

AUDUBON METALWAVE BELT CORP.
PHILADELPHIA, PENNSYLVANIA
S/S Belt, Balance Weave:
PB-18-12-6, PB-24-20-16,
PB-30-20-12, PB-30-20-14,
PB-30-20-16, PB-36-20-12,
PB-36-20-14, PB-36-30-16,
PB-48-32-16, PB-48-48-12,
PB-48-48-16, PB-48-48-18,
PB-60-60-18, PB-72-60-20

AUTIO COMPANY
ASTORIA, OREGON
Meat Grinder: 1101GH, 601GHP, 801GH
Sanitary Pumps: 2 1/2, 3

AUTOMATED FOOD SYSTEMS
DUNCANVILLE, TEXAS
Stick Dog Fryer: PTL...., HOP
Corn Dog Sticker, Model HOP
S/S Piston Pump: 12
Stick Stacker: SS-1000
Viscous Food Pump: 123, 85
Blender: 200, 240

ATMATED PACKAGING SYSTEMS, INC.
TWINSBURG, OHIO
Bucket Type Conveyor for Chicken
P-1000
Accu-Scale/Bagger System:
100/H-100
Poultry Harvesting (Cut-up)
Machine: PHS-2000
Bagging Machine: FAS-1000
AUTOMATED PROCESS SYSTEMS
ELK GROVE VILLAGE, ILLINOIS
Searing Oven: 100

AUTOMATIC HANDLING & FABRICATION
LAMBERTVILLE, MICHIGAN
Conveyor: SC-1, FC-1

AUTOMATIC INDUSTRIAL MACHINES
INC., Park Ridge, New Jersey
"Flexifeeder" Conveyor: 50,
100, 200, 300, 400

AUTOMATION CEG, INC.
ST. HUBBERT, CANADA
Percentage Injector: PI-1
AUTOMATION SUPPLY COMPANY
ARCADIA, INDIANA
Corn Dog Stick Machine: SM-150

AUTOPROD INC.
NEW HYDE PARK, NEW YORK
Sauce & Cheese Applicator: 90,
600, 300
Ravioli Machine: RV
Conveyor: DC-A, CO-F
Dough Sheeter: S-1
Filler: F..
Handpack Filler: VI-A4
Sauce & Condiment Applicator:
MA, UO
Cheese Shredder: LS-G
Air-Operated Valve: E1-B
Transfer Pump: Z
Metering Pump: B
Hydraulic Pizza Cutting Press:
PI
Lidding Machine: LI-A1
Automatic Pasta Shell Filling
Machine: S.S.-.
Omelette Machine: CF
Cross Cut Splitting Saw: CO-D4

AVANTGUARD, INC.
MT. PLEASANT, UTAH
Platform Scale: 400-H

B

BAADER NORTH AMERICA CORPORATION
NEW BEDFORD, MASSACHUSETTS
Desinewing Meat System: 3.995
Deboning and Desinewing Machine:
BA 696
Desinewing and Deboning: 695
Deboning Machine, BA696-217
Deboning Machine, BA696-218
Desinewing Machine, BA696-219
Weighing System Consisting of:
Infeed Conveyor: 461
Weigh Unit: 481
Separator Conveyor: 460
Chicken Filleting Machine: 640
Desinewing and Deboning
Machine: 695 CTM

BADGER METER, INC.
MILWAUKEE, WISCONSIN
S/S Sanitary Meter: SPS.

BAG-A-THON PACKAGING CORPORATION
WESTBURY, NEW YORK
Bag-A-Thon Packer: 115SS,
16-66SS

BAKERS EQUIPMENT/WINKLER, INC.
ENGLEWOOD CLIFFS, NEW JERSEY
"M" Mixer: BE/W

BAKERY EQUIPMENT
MANUFACTURING CO.
TRVING, TEXAS

S/S Wirebelt Conveyor: W-1, W-2
Belt Conveyor: B-2

BAKERY MACHINERY DISTRIBUTORS,
INC.

BOHEMIA, NEW YORK
S/S Spiral Mixer: "ASTOR"
ASP-...

J. W. BALL COMPANY
DALLAS, TEXAS
Tamale Wrapping & Cutting
Machine: SS-182

BALDWIN BELTING INC.
NEW YORK, NEW YORK
White Nitrile NBR (Food

Contact):
(Cotton carcass belts have
edges sealed with approved
sealant.)
2 PE 60, 3 PE 90, 2 PE 90,
3 PE 135, 3 PE 135 CBS,
3 PHW, 2 PXHW, 4 PXHW,
3 PXHW, 2 PWTF, 3 PWTF
Tan PVC/NBR (Food Contact):
2PT PVC, 3PT PVC
Black Nitrile (Food Contact):
5P BLK

White Butyl (11R) (Food
Contact):
3 PW BTL

White Thermoplastic PVC (Food
Contact):

120 COS W
White Nitrile (NBR) (Fully
Packaged Product Only):

2 PWRT, 3 PWRT

BALTIMORE SPICE COMPANY

BALTIMORE, MARYLAND
Liquid Smoke Cabinet: CY9

BANDO CHEMICAL INDUSTRIES

CHICAGO, ILLINOIS

Conveyor Belts (Direct Contact):
SL-4U(W)F, SL-8U(W)F, SL-4U
(W)FI, SL-8U(W)FI
Conveyor Belts (Packaged Product
Only): SL-4PF, SL-8PF,
SL-8PFI

BANGOR FOOD PRO./MACHINERY DIV.

BREEDSVILLE, MICHIGAN

Conveyor: 1, 5, 6, 02, 03, 04
S/S Tub/Base: 11
Barrel Cart: 13
Cardboard Inserting
Machine: 12
Sauce Depositor: 16
Depositor: 18
Leveling Monitoring Device: 19

BARBEQUE KING COMPANY

MAULDIN, SOUTH CAROLINA
Bake King Deck Oven: B-12-A

BARKER/FOOD CRAFT

NEW HOLLAND, PENNSYLVANIA

Dual Cone Turkey Deboning
Shackle: TDS2
Single Cone Turkey Deboning
Shackle: TDS
Automatic Chicken Thigh
Deboner with water
knife: DMD-1C-WK-1

BARKER INTERNATIONAL, INC.

ATLANTA, GEORGIA
Turkey Wetting Cabinet: ST-WC-1,
801GH

Scaled-N-Pick System (turkeys):

TSSP-1070
Straddle Picker "Gent-L-Flex"
(Mounted): SF-1000
(Floor Mounted): SP-2000

Scaled-N-Pick System (Chickens):

SSP-1070
Giblet Chiller: Mark IV 1, 2,
& 3 Barrel
Hock Cutter: 5010
Poultry Chillers (Paddle):
Mark V-P, Mark VIII-P
Poultry Chillers (Refrigerated-
Paddle): Mark V-RP,
Mark VIII-RP, Mark VI-RC
Poultry Chillers (Auger):
Mark VI-A, Mark VIII-A,
Mark VII
Poultry Chillers (Refrigerated-
Auger): Mark VI-RA,
Mark VIII-RA
Carcass Chiller: Mark IV,
Mark IV FWU-100
Giblet Chiller (Single Barrel):
Mark V-R-S
Giblet Chiller (Double Barrel):
Mark V-R-D
Giblet Chiller (Triple Barrel):
Mark V-R-T
Gizzard Splitter & Peeler:
210-B, 210-B-I
Poultry Scalders: SINGLE PASS
SS-3-16, DOUBLE PASS SS-4-28,
THREE PASS SS-3P-34, SS-3P-28,
FOUR PASS SS-4P-34, SS-4P-28,
SS-4-34

= Eviscerating Shackle: VS-100
Giblet Pumping System: GPS-C100
Picker, "Flexomatic IV": FP-4
Automatic Poultry Cut-up
System: 6182
Turkey Gizzard Machine: 210 BT
Picker: RF-4000-...
Picker: "Roto-Flex" RF-4000-...
Picker, "Rotomatic": RP-...
Picker, "Fin-Flex": FF-...
Picker, "Fin-Flex VI": 6600 FF-VI
Poultry Picker: Versa-Flex,
Gent-L-Flex
Automatic Lung Remover: SL-8000
Automatic Poultry Killer: K-5150
Neck Breaker: 6000
Dry Offal System: 5200
Continuous Flow Handwash Station:

5230

Hip Operated Hand Wash Station:
5220
Hand Activated Hand Wash Station
(w/a suitable Pressure
Regulating Device): 5210
Hand Activated Hand Wash Valve
(w/a suitable Pressure
Regulating Device): 5099
Inspection Trim Pan: 5330
Water Rail: 15240
Water Flushed Hopper Assembly:
528., 530.

Conveyor: 75500
Oil Sac Cutting Machine: 50700
Bird Unloader: 6100
Neck Skin Cutter: 7050
"Hi Cube Slant" Continuous
Chiller/Freezer: A, G and AG
Turkey Head Puller: 5480
"Hock-A-Matic" Hock Cutter:
HAM-6

Automatic Gizzard Splitter and
Peeler: 480.

Pre-Stunner: S-5100
Post-Stunner: S-5110
S.S. Sizing Bin: 1082
Electronic Sizing Machines:
"Weightronic" 9182L,
"Weightronic" 9182M
S/S Scalders: M-781
Gizzard Harvester: GH-582

B-BAR-B, INC.

EXACT PACKAGING DIV.

SCHAUMBURG, ILLINOIS
Automatic Filling Machines:
2015 MA, 4015 MMC

BARKLEY & DEXTER LABORATORIES,

INC., FITCHBURG, MASSACHUSETTS
Metal Detector: "Cleanline"

BARLIANT & COMPANY

CHICAGO, ILLINOIS

S/S Meat Trucks: A38, A38A, H38,
A37, A37R, H37, A36, A36R,
H36, A35, A35R, H35, A34,
A34R, H34, A33, A32, A32R,

H32, A31, A31R, H31, A30,
A30R, H30, A12, H33, A33R
Meat Former (w/o discharge
conveyor): Medimat-A,
Gigant-A
Meat Former (w/dischARGE
conveyor): Medimat-B,
Gigant-B

BARRETT CENTRIFUGALS, INC.
WORCESTER, MA
Centrifuge: 1101ES

THE BAXTER MANUFACTURING CO., INC.
TACOMA, WASHINGTON
Table w/cutting boards, Risers
on 3 sides: GC2-.....
Table w/cutting boards on both
sides: GC4-.....
Table w/cutting board surface:
GC3-.....
Table w/all stainless steel top
& risers: AC3-.....

BAUER BROS. COMPANY
SPRINGFIELD, OHIO
Hydrasieve (for dewatering
vegetables): 552-..., 552-1-...,
552-2-...

BAUER-REXROTH & COMPANY
LAPAZ, INDIANA
Cut-up Conveyor: CPE-520
Bagging & Boxing Conveyor:
PAC-347
Poultry Cut-up Saws w/stands:
S-7311, SB-7311, BS-1500,
BSD-1500
Ice Disposer: ID-1800
Dumping Table: DT-1400
Ice Precrusher: ID-1500
Giblet Sorting Conveyor:
GSC-1100
Giblet Shaker: GS-1000
Poultry Sizer: SU-1700
Bag Opener: BO-1600

BAY STATE CONTROLS CORP.
WORCESTER, MASSACHUSETTS.
"Disc-O-Seal" Butterfly Valve:
E6366-...-E10R51,
E6666-...-E10R51

BEACON METAL PRODUCTS, INC.
CHICAGO, ILLINOIS
S/S Wire Loaf Cage: 7754
S/S Screens: Style AF, 907
Ham Press: "Insta-Pres"
IP-.....
Stack/Nesting Baskets: SHUR-
TRAC SB-100, SB-110, SB-120
SHUR-TRAC SB-101, SB-111,
SB-121

BEARDSLEY & PIPER
CHICAGO, ILLINOIS
Blender: PRB-..

BEEHIVE MACHINERY, INC.
SANDY, UTAH
Deboner Cooling System
Poultry Deboner: BX-66, TC-968,
AU-968, AU-1269, AUX-70,
AU-4171

Poultry Deboner: UAX-....
Designing Machine (Boneless
Meat Only): AU-9171
Deboning Machines: AUX-72,
AUX-968, AUX-.....
Deboning Machines: AUX-....
S-76-..., AU-.....
AULS-..., AU6173
Deboning Head: PSE-.....,
TSI-....., CP-.....
Deboning Head Jacket:
TJ1-....., TJ2-.....
Pumps: 1445, BP-5, BP-7, 300-50
Twin-Screw Bone Cutters:
BA-7X, BA-8X
CO2 Mixers:-50
"Alpina" Cutters: PB-50, PB-60
PB-80, PB-125, PB-200,
PB-300, PB-500
S/S Grinders: BGS-.....,
MGS-.....
S/S Auger: RF-....., EX-....

Conveyor Model BC-.....
Pump Assembly Model EP-.....
EMP-.....
Extruding Die BED-.....
Deboner Assembly: AUXS-.....,
AUX-SL-.....
Transfer Pump BP-.....
Conveyor Assembly:
SC-.....
Deboner: RSTC-.....
Bone Cutters: BA-..., BA-...,
& BA-...
Tissue Separating/Designing
Machine
Model: TSI-..... (Boneless
Meat Only)
Deboning Machine: SA-76-....
RSTD-.....

BELAM, INC.
DOWNERS GROVE, ILLINOIS
Lifting Device: DKH-
"Bone-In" Pickle Injector:
MIB., MIB-., MIB-S
"Belam" Meat Massager: DK-..
"Belam" Pickle Injector: MI.,
MI-S
Lifting Device of Chute: DKHC-..
Tenderizer: IT-., PE-..
Vacuum Ham Press: MP-..
Bonning Line Conveyor: BL-.,
BL-..
Exit Conveyor: IT-.C
Meat Slicer: 80K

BELSHAW BROTHERS, INC.
SEATTLE, WASHINGTON
Deep Fat Fryer: AF-1
Belts (Food Contact):
BIC 1201
Automatic Thermomatic
Proofer: TM

BELLING INDUSTRIES
KENILWORTH, NEW JERSEY
Belts (Food Contact):
BIC 1201

BELT CONCEPTS OF AMERICA, INC.
SPRING HOPE, NC

Belt (Food Contact): POR
120/1TF, POR 100/2TF, POR
150/3TF, POR 150/3TB,
Belt (Food Caontakt) Plastomer
RMV

BENCO MANUFACTURING CORPORATION
MILWAUKEE, WISCONSIN

Single Lane Processors: HBP-P-S
Dual Lane Processors: HBP-P-D

BENDE & SON SALAMI CO.

ADDISON, ILLINOIS
Sausage Cleaning Machine:
MB1000-S, MB1000-T

BERKEL, INC.

LAPORTE, INDIANA
S/S Pan Scales: 400, 401, 405
Slicer: 180-FA, 180-D, 180-DA,
180-GS, 170-GS, 170-D, 808,
818, 170-FA, GT
(Heavy Duty) Slicers: 15 & 15A
Tenderizer: 703-B & D, 704,
704A, 703, 705
Saws: 56V-16, 51V-14, 55V-14,
56V-14, 51V-12, 55V-12,
56V-12
Bench Scale (with S/S Platform
& with Stands): 1021 Series,
3001 Series, 26001 Series,
1...., 3...., 26....
Portable Scale (with S/S
Stand): 1121 Series
Counter Scale (w/S/S pans):
172-221, 172-121
Digital Scales, 520, 530, 540,
511, 521, 531, 541
(To be used with Suitable Stand)

BERMEL INDUSTRIES

BRADLEY BEACH, NEW JERSEY
Link Control Separator: 70, 70A

BERRYVILLE MACHINE SHOP

BERRYVILLE, ARKANSAS

Cut-up Conveyor W/Belt Release
and Washer: M-156, Bag Line
Conveyor W/Belt Release and
Washer: M-157, Double Belt
Crossover W/Belt Release and
Washer: M-158
Conveyor W/Belt Washer and
Quick-Release Models: M-167,
M-180, M-181-A, M-181-B
3-Belt Conveyor W/Belt Washer
and Quick-Release: M-166

BESELLER

FLORHAM PARK, NEW JERSEY
L-Sealer: 1913-MB, 1913-GS,
1913-GSM

BEST & DONOVAN

CINCINNATI, OHIO
Heavy Duty Hog Splitter Saw: KS
Beef Carcass Splitter Saw: 120
Beef Carcass Splitter:
Pacemaker, Pacemaker II
Super Duty Hog Splitter Saw:
750 & 760
Hog Splitter: 1S-750 & 1S-760
Dehider: Saturn I, "Magnum 1000-S"
Leg Cut-Off Saw w/Exhaust
Deflector, Air Operated: 85
Rump Bone & Carcass Splitter
Saw Combination: SL
Beef Breast Bone Opener Saw:
L-Combination
Beef Rib Blocker & Ham Marker
Saw: Mark II
"Red Streak" Primal Saws: 8-E,
10-E
"Tri-Purpose" Air Saws: 8, 10,
12
Pork Scribe Saw, Air Operated:
AS4-P, AS5-P
Beef Scribe Saw, Air Operated:
AS4-B
Cattle Dehorne, Hydraulic:
Class IV
Hock Cutters, Hydraulic: HC-3,
HC-5

Beef Splitter, Electric: 100
Beef Splitter w/Exhaust
Deflector, Air Operated:
100-A
Brisket Saw, Electric: 250
Brisket Saw w/Exhaust Deflector,
Splitter Saw: 150, 150S
(Adequate sterilizing
facilities must be
provided. This will include
a hot water hose with an
adequate supply of 180° F.
water.)

Hog Breastbone Opener Saw:

Mark II
Air Hog Breastbone Opener Saw:
AH

Hog Splitter Saws: 764, 766,
764IS, 766IS

Hog Head Cutter: E-24/HAD

Beef Rib Blocker and Ham

Marker Saws: Mark IIS

Primal Cut Saws: "Red Streak"

8ES, "Red Streak" 10ES

Tri-Purpose Air Saws: 8S,
10S, 12S

Hand-Held Skinner: S-1011

Hog Breastbone Opener Saw:

Mark IIS

Air Hog Breastbone Opener Saw:

A-HS

Multi Purpose Saw: GT-30, GT-40,
AS-6

Beef Breaking/Ham Marking
Saw: 9

Hydraulic Hock Cutter and
Cattle Dehorne: E-24

Foot Cutter: E-22

Hog Splitter Saw: 770 Hydra

Hog Breastbone Opening Saw:
270 Hydra

BEST POULTRY MACHINERY, INC.
CUMMING, GEORGIA

Head Cutter: HE

BEITCHER INDUSTRIES

VERMILLION, OHIO
Power Cleaver: 39, 81, 220
Press: 70
Trimming Machines (Not to be used for trimming grubs, bruises, etc.): 500, 520, 850, 8803, 8808, 900, 1040, 1200, 505, 750
Trimming Machines: 350, 1400 (Not to be used for trimming grubs, bruises, etc.)
Trimming Machine: 620 (Not to be used for trimming grubs, bruises, etc.)
Air Operated Trimming Machines (Not to be used for trimming)
Air Operated: 275
"Band Splitter" Carcass grubs, bruises, etc.): 500Z, 520Z, 850Z, 900Z, 1040Z, 505Z, 750Z, 880ZB, 880ZS, 1000Z, 1300Z, 1400Z, 1500Z, (Not to be used for trimming grubs, bruises, etc.)
Dyna Form Meat Press: Series 1, 75
Tenderizer: TR-2
Dipping Machine: 9A, 11A, 14A, 21A
Bone-In Tenderizer: TR-10B
Spray Tenderizer: ST 18-A, ST 24-A
Slicer: BH-15, "Slice-N-Tact"
Cutlet Former: CF-16
Conveyor: 624
Wizard Knife: 1000, 1300, 1500 (Not to be used for trimming grubs, bruises, etc.)
Cutlet Former: CF 10, CF 24, CF 34, CF 40
Slicer: BH-14 "Slice-N-Tact", BH-20 "Slice-N-Tact" BH-15 "Slice-N-Tact"

BIGGER & JOHNSTON

CO. DOWNS, N. IRELAND
Sausage Filler: 40240 & 40241

BIRD MACHINE COMPANY INC.

SO. WALPOLE, MASSACHUSETTS
"Bird" Centrifuge LBSD-SS...X..
Centrifuge: BSV0-...-SX

BIRO MFG. COMPANY

MARBLEHEAD, OHIO
All Purpose Mill: 1520 SS
Tenderizer: PRO-9
Poultry Cutter: BCC-100, BCC-200
Frozen Meat Flaker: FBC-4800
Grinder: 1056, 542-48-52
Breaking Saw: 4436-11, 4436
Trim Saw: 22, 44, 3334
Tenderizer: XHD
Saws: 4436 Modified SS, 44 Modified SS
Automatic Feed Grinder: AFG-56
S/S Conveyor: 210
Automatic Feed Mixer-Grinder: AFMG-56, AFMG-48
Dual Loading Stuffing Horn: 48-52-56
Keeper Case Dual Loading Horns: 48-42-56-A, 48-52-56AS
Multiple Blade Chunk Sausage Cutter: 1000
Meat Choppers: 342, 812, 822, 1556, 6642, 7542-48-52
Automatic Loin Cutter: 44-680
Scraper Attachment (for all models of Biro's Power Cutters): MC
Stew Meat Cutter w/Transparent Hopper: PRO-10
Breaking Saw: 3334
Slicer: 31

BIZERBA INC.

EDISON, NEW JERSEY
Vacuum Packaging Machines: Single Chamber - "REGINA" - "Regina" 2/63, "Regina" RC 63, "Regina" 100, "Regina" 2/100, "Regina" 2/100-S-310, "Regina" 2/140 (B14), "Regina" B-18, GM-....

Double Chamber - "Regina" RD-...
"Regina" RD-88-H-S, "Regina" B12

Slicer: A 330

B&J MACHINERY CO., INC.

DALTON, GEORGIA
"Leonard" Poultry Deboner: C

B&J SHEET METAL, INC.

TELFORD, PENNSYLVANIA
Tables: 1131S thru 1138S, 1131SG thru 1138SG, 1141S, 1141SG, 1145S thru 1147S, 1145SG thru 1147SG, 1169S, 1169G, 1172S thru 1183S, 1172SG thru 1183SG
S/S Smokehouse Truck: 1964, 1970
Galv. Smokehouse Truck: 1965, 1971
S/S Smokehouse Tree: 1967
Galv. Smokehouse Tree: 1968
Paunch Truck: 1158SG, 1159S

BLACK BODY CORPORATION

FENTON, MISSOURI
Continuous Oven: FBC4-25

G. S. BLAKESLEE & COMPANY

CHICAGO, ILLINOIS
Vertical Mixer (w/Chrome Beaters): CC-..D.

BLAW-KNOX FOOD & CHEMICAL

EQUIPMENT, BUFFALO, NEW YORK
Screw Conveyor: SCR-..-SS-...
SCS-..-SS-...
S/S Sanitary Drum Dryer: SSADD-...-...

BLENTECH CORPORATION

ROHNERT PARK, CA
Hi-lift Dumper: HD... HD...

G. S. BLODGETT COMPANY

BURLINGTON, VERMONT
Ovens: FA-100, FA-102, GZL-10, GZL-20, EF-111, EF-112,

EZE-1, EZE-2
S/S Oven: RE-44, CTB-

BLONCO
OAKLAND, CALIFORNIA
Vacuum Mixer: IMP-....,
IMP-....

S. BLONDHEIM & COMPANY
OAKLAND, CALIFORNIA
Mixers: 1,000-10,000 LBS., 150,
250, 450, 700

"Blonco" Continuous Feed
Grinder: Type I, Type III
Ham Tumbler: 700, 1200, 2500
"Blonco" S/S Screw Conveyor:
678..

"Blonco" Guillotine Decanner:
DBA

Hi-Dumper: 168
Pickiejector: SSP-2614
Twine Linker: RS-...
S/S Luncheon Meat Slicer: 2000
Scale and Conveyor: 1857
Tipper Casing Applier: 1055
"Alpina" Continuous Stuffer:
1010

"Blonco Risco" Stuffer: BR-....
"Blonco" End Discharge Mixer:
200ED 5000ED
"Blonco" High-Speed Knife
Grinder: 150, 170, 200
Vacuum Sausage Stuffer:
"SAFOS" 2N/HP, "SAFOS" 2N/H

BLOOMER-FISKE INC.
CHICAGO, ILLINOIS
Auto-Trol Loader: Mark II, 1970
S/S Meat Molds: Round & Square
Liver Loaf Mold: Various Sizes
Portable Steam Cooker: 1970

BLOSSOM INDUSTRIES, INC.
CLEVELAND, OHIO
S/S Pump, RM-...., RO-....

BLUE CHANNEL CORPORATION
PORT ROYAL, SOUTH CAROLINA
Deboner: Harris

BLUEBIRD INC.
CHICAGO, ILLINOIS
PearShape Ham Mold: BMA-1

PHILIP BOCK COMPANY, INC.
HAWTHORNE, CALIFORNIA
Filling Machine

BOCK LAUNDRY MACHINE CO.
TOLEDO, OHIO
Bock Centrifuge: FP-...-A

W. Y. BOGLE CORPORATION
WEST HARTFORD, CONNECTICUT
Belts (FOOD CONTACT)
2, 3, 4, 5 Ply White Nitrile-
Heavy: FP-1

2, 3, 4 Ply Black Nitrile-
Heavy: FP-2

3, 5 Ply White Nitrile-
Standard: FP-3

2, 3 Ply White Dacron
Nitrile: FP-8

2, 3 Ply White Dacron Butyl:
FP-10

2, 3, 4 Ply White Teflon
Nitrile: FP-13

2, 3 Ply White-Skimcoat:
FP-14

2, 3 Ply Dacron/PVC: FP-15

BOLDT INDUSTRIES, INC.
DES MOINES, IOWA

Surge Hopper: SH-....
Conveyors: EC-....

Tables: RT1-...., RT2-....
Injector: FGM-....

Vacuum Blender: BB(V)-....
Blender BB-....

Screw Conveyor: SC-....,
FC-....

Meat Sampling Drill: 1005

BONAR PLASTICS INC.
ADDISON, ILLINOIS
Poly Combo: 1509-A, 1509-B,
1014, 1015, 1044, 1050,
1054, 2010, 6010, 7010, 1010,
1040

Ingredient Bin: 2090-A, 1509-A
Ingredient Bin Lid: 2090-1
Utility Drum: 2022, 2045,
2055

BONCOR, INC.
WESTFIELD, NEW JERSEY
Meat Massager: CM-..
Hydraulic Lifter Dumper: HLD-35
Mixing Vat 1800E
Vacuum Tumbler: PM-....1

BÖNNER & BARNEWALL
NORWOOD, NEW JERSEY
Belts (Packaged Product Only):
Pebbletop 2 ply, 3 ply,
Dacron Pebbletop 2 ply

Belts (Food Contact):
White Hycar COS 2 ply, 3 ply,
4 ply, 5 ply

Black Hycar COS 2 ply, 3 ply,
4 ply, 5 ply

Light Duty White Hycar COS
3 ply, 5 ply

Dacron-Teflon 2 ply, 3 ply

Dacron-Hycar 2 ply, 3 ply
Dacron-Butyl 2 ply, 3 ply

BONNOT COMPANY
KENT, OHIO
Cooking Extruder: 2 1/4

JOHN BOOS AND COMPANY
EFFINGHAM, ILLINOIS
Cutting Board: POLY-1000,
POLY-2000, BO-CO Rubber
Tables: 70, KS, M, GMT, S-14,
S-16, TC, TS

BORDEN CHEMICAL COMPANY
NORTH ANDOVER, MASSACHUSETTS
Carcass & Primal Cut Wrappers:
CW, PCW, SW

ROBERT BOSCH PACKAGING CORP.
PISCATAWAY, NEW JERSEY
Packaging Machine: MU with an
acceptable filling device.
"Aluseal" Fill and Seal Machine:

740B
Flat Pouch Form, Fill, and Seal
Machine: BML

BOYD CORPORATION
ELMHURST, ILLINOIS
Incline Conveyor: 104-2000-S,
104-2000-J
Incline Table Conveyor:
104-1000
Conveyor w/Air Gates:
104-8000A
S/S Wire Belt Conveyor:
104-3000
Roller Bed Conveyor:
104-2000-2S
Skoring Machine: 105-1115
Special Feed Conveyor:
107-30032
Conveyor: 104-4000

BOYENGA & COMPANY
AMARILLO, TEXAS
Edible Surge Bin: ESB-1
Level Control Tank: EPSLC-1

MICHAEL R. BOYER
BRIGHTON, MICHIGAN
Ham Slicer: 618

BOP INDUSTRIES, INC.
DENVER, COLORADO
Plastic Tote Boxes, w/Lids:
NO....., NS....., SO.....

BRAN & LUBBE, INC.
EVANSTON, ILLINOIS
Sanitary Pump: S-293

THE BRECHTEEN CO.
MT. CLEMENS, MICHIGAN
Sausage Looping Bucket: 001
Sausage Looping Bucket
Assembly: 002
Stuffing Horns: "Coffi" 001,
002, 003, 004, 005, 006

BRECON KNITTING MILLS, INC.
TALLADEGA, ALABAMA
"Brecon" Stockinette Machine:
711

BREDDO INCORPORATED.
KANSAS CITY, KANSAS
"Likwifier" Mixer: LDD-....,
LDDR-...., LDDW-...., LDRW-....
LO... , LDT... , LDTW... ,
LHW... , LHR... , LOR... ,
LDRHW... , LORW...

BRIDGE MACHINE COMPANY
PALMYRA, NEW JERSEY
Meatball Former: Titan 4, 4D, 5
5D, 1D, Titan B100.
Food Molder: Custom 150,
Custom 150HD, Crown 240,
Crown 240HD, Imperial 480,
Dumper: "Lift-Loader"
Imperial 480HD, Compac 100,
Compac 100HD
Spray Tenderizer Scorer
STS-24,
Cross Tenderizer: CS-12
"Accupat" Food Shaper: 3AP,
4ACS, DA
Conveyor Cuber: "Convey Cuber"
Cutlet Flatteners: CF-12
Vacuum Packaging Machine:
Nirovac SD220

BRIDGESTONE TIRE COMPANY, LTD.
TOKYO, JAPAN
Belt (Food Contact): Dura-Sani

BRIGHAM YOUNG UNIVERSITY
PROVO, UTAH
Product Shaping Device:
Colosimo

BRITTON MANUFACTURING
COLLEGE STATION, TEXAS
Electric Stimulator 350,
Koch-Britton 250
Low Voltage Stimulator: 75-LV

BROASTER COMPANY
BELOIT, WISCONSIN
Marin-Aider: 607-B
Dust-Rite: 606
Retort Separator: Polypropylene
Deep Fat Fryers: 1400E, 1400G,
1800E, 1800G, 1600

BROCO/ALCO
DIV. OF ALCO FOOD SERVICE
EQUIPMENT CO.
BELOIT, WISCONSIN
Deep Fat Fryer: 1600

BRODRENE GRAM A/S
VOJENS, DENMARK
Automatic Rotary Freezer: "RIA"-..

BROOKLYN HEIGHTS MACHINE CORP.
CARTHAGE, MISSOURI
Conveyors: FG-7-3690 & FG-7-36,
FG-7-3013, FG-7-3010,
FG-9-3017, FG-9-3018,
FG-9-306, FG-7-3090R,
FG-7-3090L,
Packing Table: FG-PT-369,
FG-PT-309, FG-PT-149
Flour Reclaiming System: 2274

BROOKS & PERKINS, INC.
LIVONIA, MICHIGAN
Tote Box: R1301W, R1305W,
R1307W, R1310W, R1315W,
R1319W, R1323G, R1323W,
R1324G
Tote Box Lid: R1311W, R1316W,
R1320W, R1326G
Storage & Shipping Drums:
R1212G, R1212W, R1225G,
R1225W, R1232G, R1232W,
R1245G, R1245W, R1250G,
R1250W, R1255G, R1255W,
R1231G, R1249G
Drum Lids: R1213G, R1213W,
R1226G, R1226W, R1256G,
R1256W, R1251W, R1251G
Bulk Containers: R1121GP,
R1123GP, R1119G, R1119B,
Bulk Container Lid: R1122W,

R1124G, R1120G

ARTHUR S. BROWN MFG. CO.

TILTON, NEW HAMPSHIRE
Belts (Food Contact)
White (Cotton Carcass): L-415
White (Dacron-Cotton
Carcass): L-434 (Edges
sealed with acceptable
compound.)

WILLIAM BROWN COMPANY INC.
PHILADELPHIA, PENNSYLVANIA
Bone Chip Remover: 1167

BRUENDLER, A.G.

BUTTIKON, SWITZERLAND
"Conti-Cut" Cutter Mixer CVL/2
"Turbo-Cut" Emulsifier
VL-G10-101-1
Emulsifier: "Turbo Cut" VL-G2,
VL/3, VL-100, VJ-L55,
"Mini-Cut" MVK

BUCKET ELEVATOR COMPANY

CHATHAM, NEW JERSEY
Corra-trough Belting: DA-1
Bucket Elevator (For Dry Prod-
uct Only): V-4

BUCKHORN MATERIAL HANDLING GROUP

CINCINNATI, OHIO
Meat Dolly: 34-...
Plastic Meat Trays: 18-465,
18-467

Tote Boxes: 09-...

Tote Box Lids: 10-...

Meat Lugs: 01-..., 04-...,
07-..., 11-..., 17-...,
18-...

Meat Lug Lids: 02-...,
03-..., 06-..., 08-...,
15-..., 18-...

Meat Lug w/Drain Holes:
18-...

Bulk Containers: 22-...

Bulk Container Lids: 23-...

Plastic Drums: 21-...

Plastic Drum Lids: 21-...

Nest Pac Meat Lugs: 18-...
Net Pac Tote Bins: 18-524,
18-488

BUDD CO. POLYCHEM DIVISION

PHOENIXVILLE, PENNSYLVANIA
Rigid Plastic Belting (Packaged
Product Only): SC-...
Rigid Plastic Belt "Mod-U-Flex":
35 (Packaged Product Only)
Rigid Plastic Belt "Mod-U-Grid":
36 (Food Contact)
Snap-on Rigid Plastic Belt:
...SC..., ...SC..., ...NSC...,
...RC..., ...RC...,
...RC..., ...RCT...,
...RCT...

Belting (Food Contact):

White Hing Chain 150 HRT-...
Plastic Chain Belt (for direct
product contact): Model 200
PR

BUFFALO WEAVING AND BELTING CO.

BUFFALO, NEW YORK

Belts (Food Contact)

Golden Bison: S2W, S3W, S4W
Saniveyor: P-90, P-135, P-260,
P-390

White Nitrile/Vinyl Polyveyor:
D84W

Black Nitrile/Vinyl Polyveyor:
D84B

Teflon Polyveyor White: D84W-
Teflon

Servall White: C826W

Servall Black: C826B

Belts (Fully Packaged Product):
Golden Bison-Incline: LG3W

ROBERT F. BULLOCK, INC.

CONYERS, GEORGIA

Pork Skin Pellet Popper: 1200

Pellet Feed Hopper: 80

Cooking Oil Holding Tank: 80

Heat Exchanger: 4

Pork Skin Breaker: PSS-82

Pork Skin Cutter: PSC-83

Product Cart: PTC-500

Pork Skin Fryer: RDF-400
Pork Skin Rendering Cooker:
1200

Screw Lift: SL-83
S/S Dry Rendering Unit: HAR

B. H. BUNN COMPANY

LAKELAND, FLORIDA
Packaging Machine
Meat Tyer: M-10, M-16MR

BURDETT MANUFACTURING CO.

BRIDGEVIEW, ILLINOIS

Kettle: L600

BURFORD CORP.

DALLAS, TEXAS

Vertical Bag Tyer: VB2L, VB2R

T. J. BURNETT

MURRAYVILLE, GEORGIA

Breast Deboner: TB 150

Deboner: TBW-250

Thigh and Leg Deboner: GB-100

BURRELL BELTING COMPANY

SKOKIE, ILLINOIS

Belts (Food Contact): WB152F,

WB153F, WB154F, Hygene 3,

Hygene 5, WB152C, WB153C,

WB154C, GB153C, BB153C,

DS152C, DS153C, DS152TC,

WB153TC, White Hycar

WB152F-A, WB153F-A, WB154-A,

WB152C-A, WB153C-A, DS152C-A,

DS153-A, Hygene-3A, Hygene-5A,

Green Hycar GB153C-A, Tan

Koroseal 2 ply, 3 ply, White

Koroseal 3 ply.

Smooth Polycool Tan

Smooth Super Polycool Green

White Polytek: DS92C, DS92RC,

DS93C, DS93RC, DS92TC,

DS93TC, P50C, P80C, SP93C

Belts (Food Contact): CC-60,

2C-100, SP-92C, SP-3

BUTCHER'S FRIEND PRODUCTS

DES MOINES, IA
Sausage Linker: 2001

B&W METALS COMPANY, Inc.
FAIRFIELD, OHIO
Meat Ball Cut-Off Machine:
MB-1-22

C

CADILLAC PLASTIC & CHEMICAL
BOSTON, MASSACHUSETTS
Cutting Boards: w/Petrothene
LB - 733, Plexiglas G
Unshrunk

CALLAHAN AMS MACHINE COMPANY
DIV. OF VERMONT MARBLE CO.
PROCTOR, VERMONT
Closing Machine: 131V
Can Seamer: 127 1/2, 227-SV,
527-SV

CAM INDUSTRIES
KENT, WASHINGTON
Wrapping Machine: "Flowrap" A

CAMBRIDGE WIRE CLOTH COMPANY
CAMBRIDGE, MARYLAND
S/S Belt (Food Contact):
Sani-Grid, 2688, CAMBRI-LINK
S/S Belt (Food Contact):
B-48-52-18, B-18-16-12
S/S Belt (Food Contact):
1" x 1" Regular Duty Flatwire,
3/4" Pitch Cam-Grind
S/S Belts (Food Contact):
1/2" x 1/2" True-Half Flatwire,
1/2" x 1" Regular Duty Flatwire,
1/2" x 1" Extra Heavy Duty
Flatwire,
1" x 1" Extra Heavy Duty
Flatwire,
1" Pitch Cam-Grid w/Mesh
Overlay
S/S Balanced Betting: B-36-20-
12, B-30-28-14, B-36-32-16,
B-48-48-17, B-60-60-18,

B-72-68-18
(Food Contact) CAM-Clean Plastic
Belt: C-24
Cam-Clean Perforated Top Belt
(Food Contact): 1696
Belts (Plastic) (Food Contact):
Cam-Clean, Close Rib Cleat:
1665
Cam-Clean, Perforated Top
Cleat: 1704

CAMBRO, INC.
HUNTINGTON BEACH, CALIFORNIA
Containers: DAW08050,
CYCOLACAH-100F
Can-Am Containers, Ltd.
Springhill, Nova Scotia
Rectangular Pail and Lid:
CA-6020

CAN-AM CONTAINERS, LTD.
SPRINGHILL, NOVA SCOTIA
Rectangular Pail and
Lid: CA-6020
Meat Containers: CA-9600--.

CANRAD-HANOVIA, INC.
NEWARK, NEW JERSEY
Germicidal Lamp (Non-Ozone
Producing): 24700-S
(#94A1 Glass). The lamp
must be used in accordance
with part 7, paragraph
7.16(b) of the "Meat and
Poultry Inspection Manual".

CANTRELL MACHINE COMPANY INC.
GAINESVILLE, GEORGIA
Poultry Killer: RW-1, MK-3
Drain Conveyor: DC-100--.
Poultry Chiller-Windmill
Unloader: WV-100--
Cut-up Conveyor: CC-100
Belt Conveyors: TC-100--...
CC-100--... FC-100--...
DD-100--... TD-100--...
Horn Boning Conveyor: HBC-110
Boning Conveyor: HBC-100
Giblet Pump Diaphragm: DGP-400

Giblet Elevator: GE-200
Packing Bin: PB-200
Stationary Table: ST-100
Giblet Pump: 001
KFC Cut-up Saw: CS-100
Eviscerating Shacklers: CSE-1,
CSE-2, CSE-2-A
Picking Shackles: CSP-4, CSP-4-A,
CSP-4-B
Picking Shackle, Combination
Turkey: CSP-5
Gizzard Tumbler Washer: GW-700
Giblet Pump Air Operated: AGP-300
Lazy Susan Packing Table: LST-300
Parts Boning Conveyor: HBC-110-P
Table Top Conveyor Turns:
TT-90, TT-180, TT-S
S/S Meat Carrier: MC-104
S/S Water Changer: WC-100 and
WC-200
Wing Master: WM-400
Poultry Skinner: CPNS 100,
Breeding Machine: CBM-300
Line Divider: LD-101
Dewaxer: DW-605
Viscera Harvester: EH-15,
EH-20
Gizzard Defatter: DF-1
Poultry De-Icing Scale w/Platform
Hanging Bin: HB-1
Triple Deck Belt Conveyor: TD-200
Vat Dumper: HVD350, HVD350SS
S.S. Poultry Scalder: SS-200
Auger Chillers: CA-6-1,
CA-8-1 (Ice). CA-6-R,
CA-8-R (Refrigerated)
Giblet Chillers: 101, 102,
103, 104
S/S Refrigerated Giblet
Chillers: 101R, 102R, 103R,
104R
Vacuum Tumbler: VM-1
Adjustable Inspection Stand:
AIS-1
Cut-up System: 85-1
Consisting of-Wing Gutter:
06-04-01, Horizontal Bird
Halving Machine: HM-651
Leg Separator: LS-691

Drumstick/Leg Unloader: 06-38-01
 Eviscerating Machine: Apollo-72, Apollo IV, U80
 *Manual positioning of viscera for inspection necessary. (Surfaces of machine contacting carcasses must be sanitized between each use with 180°F. water or solution of 20 ppm residual chlorine at point of use.)
 Disc Pickers: JM-... JMKD-...
 Broiler Unloading Station 180°-.. US-Z
 Poultry Scalders: SC-1
 Automatic Electric Waterbath Stunner: AS-Z (Water level must not exceed 1/4" depth above screen.)
 Automatic Vent Cutter: VC-11 (Surfaces of machine contacting carcasses must be sanitized with 180°F. water or solution of 20 ppm residual chlorine at point of use.)
 Automatic Pre-Stomach Machine: PS-11 (Personnel must be provided to trim portions of digestive tract not removed by the machine and must be in addition to the auxiliary peeler.)
 Reprocessing Station w/Chlorinator: S.T.-1
 Broiler Unloading Station: AD-1, AD-Z
 Neck Skin Cutter: MS-1
 Automatic Opening Cut Machine: "Jupiter" 111 (Surfaces of machine contacting carcass must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)
 Automatic Gizzard Splitter:

GS-111
 Hock Picker: HP-1
 Automatic Bird Bagger: BB-1, PM-80.
 Screw Chiller 11: MSC-11
 Inside/outside Final Bird-washer: BW-2
 CO2 Tunnel: ZI-1
 Weighting System: Mark 1 (Consisting of-Weighting Machine: HB-83, Line Clearer: LC-101,
 Weighing Shackle: WS-101)
 Weight Distribution System: WG
 Poultry Cut-up Saw: MSC-1
 CD6000 Gizzard Harvester: Neck Skinner: NS-1
 Whole Breast Filleting Machine: BFM-681
 Final Inside/outside (14 Unit) Bird Washer: F10-515
 Scale and Packout Conveyor: SPC-682
 Dewatering Tumbler: DT-2
 Automatic Head and Wind Pipe Puller: HP-2
 "Graham" Automatic Neck Breaker: GANB-100
 Automatic Eviscerator (Manual positioning of viscera for inspection necessary): Mark 4, Mark 5 (Surfaces of machine contacting carcasses must be sanitized between each use with 180°F. water or 20 ppm residual chlorine at point of use.)
 Belt Conveyor: BC-050
 Automatic Bird Unloader: ABU-313
 Oil Sac Cutter: GAOS-200
 Conveyor Saw Table: CST-113
 Gilet Chiller: RAPGC-2, RAPGC-2R
 Neck Skin Cutter: P-2000
 Line Divider: GLD-300, GLD-300A, GLD-300B
 Breeding Machine: CB-80

Eviscerating Line Shackle: RBES-304
 Kill Line Shackle: BKS-304
 Picking Machine: CH-6/: CE-6/.
 Automatic Poultry Killer: WAK-101
 Hand Gizzard Peeler: 71RAP
 Inside Outside Final Bird Washer: Mark II
 Auto-Cone Breast Deboning System: CCGD1
 Gizzard Harvester: M-1
 Leg Processor: LP-1
 Cone Deboning Wheel: CCB1-5
 Turkey Oil Sac Cutter: GAOS-200T. (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180°F. water or a solution of 20 ppm residual chlorine at point of use.)
 Cone Deboning Wheel: CCB1-T (Suspended from ceiling).
 Neck Skin Machine: NS-1001
 Gizzard Defatting Machine: NGW-1C
 Automatic Opening Machine: Mark III, "Mark" III-.. (Surface of machine contacting carcasses must be sanitized between each use with 180°F. water or a solution of 20 ppm residual chlorine at point of use.)
 Breast Fillet Compressor: BFC-1
 Front Half Portioning Machine: PFMBP-1A
 Gizzard Tenderizer: GTM-100
 Rear Processing Machine: PRMLP-1A
 Thigh, Drum Processing Machine: PTDPMLS-1
 Automatic Parts Machine: APM-22
 Automatic Cut-Up Machine:

APM-22

Picking Machine: NP-.../.

Saddle-Cut Machine:

PSCM-HM-1-00

Automatic Wing Portioning

Machine: 6000

Automatic Neck Breaker:

"Mark" 16

Shackle: ICS-312-2

Automatic Breast Fillet

Machine: 1200

S. S. Poultry Scalders:

PSHE-4200

Over/Under Cone Deboning

Conveyor: OU-CD-18

Giblet Wrap Machine: "STS"-3

Automatic Cropping Machine:

ACM-510 (Surfaces of machine

contacting carcasses must be

sanitized between each use

with 180°F. water or a

solution of 20 ppm residual

chlorine at point of use.)

Neck Breaker: CNB-14 (If use

prior to inspection station,

surfaces of machine

contracting carcasses must

be sanitized between each

use with 180°F. water or

20 ppm residual chlorine

at point of use).

Automatic Neck Breaker:

ANB-505

Automatic Wing Portioner: 6000

Final Vacuum Machine: FCM-500

CAPITAL INDUSTRIES, INC.

SOUTH ST. PAUL, MINNESOTA

Plastic Meat Lugs With Lids:

K-1, K-2

CARBONIC INDUSTRIAL CORPORATION

LOGANVILLE, GEORGIA

Freezer: Spiral (Acceptance

applies to the conveyor

only. Each installation

must be reviewed by the

Equipment Branch.)

SF-...-...

CARBONIC INDUSTRIES CORP.

ATLANTA, GEORGIA

Supplementary Ice Maker:

WC-...-...

CO2 Snow Hood: SH6-C1....,

SH6A-C1....

CO2 Snow Hoods: 6C-.....,

6AC-....

CARDINAL SCALE MFG. COMPANY

WEBB CITY, MISSOURI

Scales (w/ S/S Platform and a

suitable stand): 2100 S/S,

2200 S/S

S/S Scales: EF-...-S

Detecto Scale: OU-....

Checkweigher Scale: 102

Scale: PX-6, AP

CARDOX CORPORATION

COUNTRYSIDE, IL

S/S Freeze Cabinet: Zip-

Freeze

CARDOX CORPORATION DIVISION OF

LIQUID AIR CORPORATION

SAN RAMO, CALIFORNIA

CO2 Snow Hoods: 2164, 6164E,

D-1-37-0524-61, J-100, J-200

JH-100, JH-200, JIH-200,

1-974-0004

CO2 Pelletizer: D-47650,

H-300-SS, R-1000-2AL,

R-300-SS

Ultra Freeze Tunnel:

1-55-003-..., 1-55-0001A-...,

1-44-0003-..., 1-55-003-...,

1-55-001A

Cyclone Snow Separator Hood:

DI-974-0006, Impactor & Box

Nozzle

DI-974-0008, 0006 w/ Impactor

FI. Nozzle

DI-974-0019 0006 w/2

Impactors & FI. Nozzle

DI-974-0018, 0006 w/2

Impactors & Box Nozzle

DI-974-0006

S/S Freezer Cabinet "Zip-Freeze"

Snow Horns

1-037-0509 (4 1/2" Dia)

1-937-0015 (5 1/2" Dia)

1-937-0016 (6" Dia)

1-937-0017 (8" Dia)

1-937-0018 (10" Dia)

THE CARDWELL MACHINE CO.

RICHMOND, VIRGINIA

Vib-O-Vey Conveyor: VC-1472-1

Screening Conveyor: SC-283

CARNITECH A/S

(Koppens Industries)

STONE MOUNTAIN, GEORGIA

Column Loader: L-..., L-...

L-...-3US

J. A. CARRIER CORPORATION

BURLINGTON, MASSACHUSETTS

Filler Machine

CURRUTHERS EQUIPMENT COMPANY

WARRENTON, OREGON

Nu Pak Machine: "A"

CARSON INDUSTRIES

LAVERNE, CALIFORNIA

Combion Bin: Titan Super

W.R. CARY ENGINEERING, INC.

OZARD, MISSOURI

Carcass Washer: 7500

Head Washing Cabinet: D-3500

CASA HERRERA, INC.

LOS ANGELES, CALIFORNIA

Masa Extruder: C500-100

Corn Washer: C20100

Corn Grinder: C40100

Tortilla Oven: C70100

Cooling Conveyor: CC80000

Double Flour Tortilla Head:

DFTH 60000

Tamale Extruder: XTC 500100

Double Flour Tortilla Elevator:

DFTE 60500

Dough Mixer: M30100

CASHIN SYSTEMS CORP.
HAUPPAUGE, NEW YORK
Chitterling Chilling &
Finishing Machine: C-300C
Checkweigher: 310
Bacon Weigher: 1027
Cardboard Dispenser: 1026
Takeaway Conveyor: 312
Weigh While Convey System:
1132
Heart Slasher Washer and
Chiller
Chitterling Cleaning Machine: 44
Stomach Cleaning Machine: 88
Heart Slasher & Washer:
C-200 H
Combination Deslimmer, Scalding,
Chiller: C-100S
S/S Inclined Conveyor: B-100
Slicer: PEC Series 1, PE
Series 2, PEC Series 3
Hold-Down Assembly for Slicers,
3508
Slicer: CCS-1
Manual Dispenser: 1125
2-Track Takeaway Conveyor:
1127-0001
Grader Interleaver System: 4027
Single Track Take-Away
Conveyor: 1228
Continuous Feed Bacon Slicer:
3027
Semi-Automatic Bacon Press:
5000
Bacon Press (Automatic):
Dan-D:5050
CASSO-SOLAR CORPORATION
ALLENDALE, NEW JERSEY
Solar Cooking Oven
CAVINNESS WELDING
SAN ANGELO, TEXAS
Hide Puller: AB-30601
CCI SCALE COMPANY
VENTURA, CALIFORNIA
S. S. Scale: .CD-.....,
HCD-20008

"S/S" Scale: LCD-.....,
HCD-.....
CENTENNIAL MACHINE CO.
GAINESVILLE, GEORGIA
Neck Skin Cutter: N-C921
Automatic Oil Sac Cutter: 301
(If used prior to inspection
station, surfaces contacting
carcasses must be sanitized
between each use with 180° F.
water or solution of 20 ppm
residual chlorine at point of
use.)
Automatic Neck Breaker: 401,
7615 (if used prior to
inspection station, surfaces
contacting carcasses must be
sanitized between each use
with 180° F. water or
solution of 20 ppm. residual
chlorine at point of use.)
Automatic Oil Sac Cutter and
Poultry Killing Machine: 7661
Viscera Clipper: 740M
Packaging Conveyor: 7631
Deboning Conveyor: 7632
Opening Cut Machine: 301A (If
used prior to inspection
station, surfaces contacting
carcasses must be sanitized
between each use with
130° F. water or solution of
20 ppm. residual chlorine at
point of use.
Poultry Killer: 205
Poultry Line Divider: 31, 32
Giblet Pump: 40
Poultry Shackle: 1000
Giblet Chiller: 500
Poultry Picker: 7601
Automatic Poultry Killer: 7660
Automatic Gizzard Machine: 720,
720M
Automatic Bird Unloader: 7650
Chicken Scalding: 7620
Belt Conveyor: 7630
Roller Drain Conveyor: 7640

Hock Cutter: 1600
Whole Bird Chiller: 7670
Chiller Unloader, Windmill
Type: 7670A
Mechanical Lung Remover: MLR
Tumbler Washer: 7641
Automatic Poultry Eviscerator:
7684 (Manual positioning of
viscera for inspection neces-
sary. Surfaces of machine
contacting carcasses must be
sanitized between each use
with 180° F. water or 20 ppm
residual chlorine at point
of use.)
Solenoid Activated Hand Wash
Valve: 7685
Automatic Head Cutter: 7610
Head and Wing Scalding: 7624-A
Giblet Wrap Machine: 7690
Poultry Cut-Up Shackle: 01
Neck Conveyor: 7697
Giblet Pump: 41
Poultry Parts Skinner: 720
M-P-S
Automatic Gizzard Feeding
System: 7683
Crop Puller: 7686
Neck Puller: 7635
Counter Rotary Picker: 76-100
Halving Machine: 6500
Leg Processor: 7698
Front Half Cut-Up Machine:
7697
Gizzard Puller: 1-1956
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180° F.
water or 20 ppm residual
chlorine at point of use.)
Automatic Poultry Stunner:
7699
Note: (Stunner is not to
operate without the perforated
grill permanently installed in
such a manner that the water
level is 1/4 inch above the
grill surface.)
Automatic Gizzard Spitter: 730

Automatic Crop Puller:
7686-180

CENTRAL MARKETING, INC.
LAKEWOOD, COLORADO
Wiener Grill Scoring Machine:
CM-3

CENTRICO, INC.
NORTHVALE, NEW JERSEY
"Westfalia" Separator:
SA-.....36-....
SA-.....-076, SA-.....37-....
SA-.....-177, SA-.....
SA-....., SB-.....
SC-.....

CENTURY 21 MERCURY CORP.
ENGLEWOOD, COLORADO
Vent Cutter: Century 21

CERVIN ELECTRIC COMPANY
MINNEAPOLIS, MINNESOTA
Poultry Stunner:
Stun-O-Matic
Vent Cutter: VC

CESCO MAGNETICS
ROHNERT PARK, CALIFORNIA
S/S Magnetic Traps: 103, 104,
105, 120
S/S Magnetic Sausage Traps:
190SS, 195SS, 196SS
S/S High Pressure Magnetic
Trap: 150SS
S/S Magnetic Plate: "Sanitary" 105
S/S Magnetic Traps: "Magtrap" 105

C. E. INVALCO
TULSA, OKLAHOMA
Flowmeter: WS5-...., WE5-....
Sanitary Level Probes: D Series,
B-07-J

C & F PACKING COMPANY
CHICAGO, ILLINOIS
Cryo-Compressed Extruder:
BJ-100

C & G METAL PRODUCTS MFG. CO.
CHICAGO, ILLINOIS
Ox-Tail Washer

CGZ ALIMEC SPA
PARMA, ITALY
Ham Press: PEC/2SF

CHAD, INC.
OLATHE, KANSAS
Beef Head Washer: HW-1000-1,
HW-1000-2
High Pressure Hock Washer:
HPHW-2000
Beef Carcass Washer: BW-1000,
BW-2000, BW-1500, BW-4000
Hog Neck Washer: NW-1000
S/S Smokehouse Trees: Single
Post 1, Double Post 2
Picnic Scrubber: PS-750,
PS-1000

Hog Carcass Washer: HCW-1000
Hock & Front Shank Washer:
HFSW-100
Foot Scrubber: FS-1000
Beef Foot Washer: BFW-1000
(Back up person required for
inspection of finished feet)

Tripe Washer: TW-1000
Hog Neck Wash & Picnic
Scrubber: NWPS-1000
Lamb Carcass Washer: SW-2000
Brush Type Hog Polisher BT-865
Hog Carcass Washer: HCW-2000
Consisting of: Hog Carcass
Washer: HCW-1000, Hock/Front
Shank Washer: HFSW-1000
Beef Carcass Washer: BW-3000
Neck Wash/Picnic Scrubber:
NWPS-1000

Beef Carcass Prewash Cabinet:
CPW-1000 (To be used with an
acceptable Quality Control
Program approved by Slaughter
Inspection and Standards
Div. Technical Services)
Carcass Spray Cabinet:
CAS-1000
Head and Tongue Spray Cabinet:

HT-1000

CHALLENGE-COOK BROTHERS, INC.
INDUSTRY, CALIFORNIA
Vacuum Meat Tumbler: MP-10
Vacuum Meat Tumbler: MP-5
Vac Dumper: LD-20
Vacuum Meat Tumbler: MP-3,
MM-...
Loading Chute: LC-3
Loading Device: LD-22, LD-1

CHAMPION MACHINERY COMPANY
JOLIET, ILLINOIS
Duo-Flex Mixers: 200DA, 300DA
Mixer: "...", 140

CHACE LEATHER PRODUCTS
FALL RIVER, MA
Belts (Food Contact): Betalon
T07, T10, TT12, TT25, 2T25,
3T30,
Belts Food Contact: Betalon
T 13/B, TT 18, T04
Belt Packaged Product:
Betalon T05

JOHN CHATILLON & SONS
KEW GARDENS, NEW YORK
Hanging Scale: .28ASDD-PL,
24ASDD-PL
Bench Platform Scale:
BP..-PL...T-SS, BP...-....T-SC,
BP..-PL...DT-SS,
BP..-PL...DT-SC, all w/Stand
Model BPMS
s/s Table Top Scales:
"Favorite"

CHERRY-BURRELL ANCO/VOTATOR
DIVISION
LOUISVILLE, KENTUCKY
(FORMERLY CHEMETRON PROCESS
EQUIPMENT, CHEMETRON FOOD
EQUIPMENT) ALLBRIGHT-NELL CO.)
Continuous Frank System: 1400
Head Flush Cabinet: Rotary, 731
Bacon Slicer: 827, 827-S,
827-CS

Pickle Injector: 991-B, 991-H,
992-E, 992-F, 1191-B
Hog Viscera Inspection Table:
736, 17-A (Sanitized with
180° F. water.)
Stationary Small Stock Inspec-
tion Table: 588
Gambrel Cord Cutter: 594
Gambrel Push-Off: 1194
Belly Trimming Knife: 1192
Grinder: 766
Sausage Metering Device: 1023
Lard Measuring Filler: 1077
Saw: 102
Hide Puller: 1141
Stomach Inspection Ring: 861
Viscera Separating Table: 736-A
S/S Flight Conveyor Table:
844-F
Side Splitting Conveyor: 844-B
Continuous Vacuumizer: 1402-C-1
Lard Filler: 1077, 876, 877
Hog Scalding Tub: 779
"Anco" Cold Cut Stacker: 834
"Anco" Cold Cut Slicer: 832-S,
832-MS, 1432
Fat Wash Box: 21
Hog Neck Washer: 786
Tripe Umbrella: 45
Shoulder Cutter: 560
Beef Viscera Table: 1059 (Sani-
tized with 180° F. water.)
Small Stock Viscera Table:
17/94/850 (Sanitized with
180° F. water.)
Bacon Packing System: 828
Hog Cutting Conveyor: 842
Belly Roller: 787
Sausage Table: 277
Paunch Tables: 981, 982
Side Splitter Table &
Pedestal: 797
Hog Head Conveyor: 851
Slicer: 827-C, 827-E, 827 MS
Cattle Jaw Puller: 480
Hog & Sheep Head Splitter: 562
Cattle Dehorner: 980
"Pneu-Draulic" Head Splitter:
1092

Hog Jaw Puller: 22
Pickle Injector (Bone-In): 1096
Hog Stomach Slicer: 860
Heart Slasher: 1185
Continuous Vacuumizer: 1402-C
Bacon Forming Press: 111-S,
1111-AS, 1211
Hog Dehairing Machine: 904,
905, 906
Rotary Meat Cutter: 635-A
Offal Washer: 971
Perforated Top S/S Tables:
1273 & 1274
S/S Top Tables: 1264, 1271 &
1272
S/S Tables (Portable): 1275
Tables: 844-D, 728-A, 728-B,
1271-A, 1271-B, 1267, 1273,
1265
Screw Conveyor: 1081E
S/S Smokehouse Tree: 422-S
Sheep Pelt Puller: 1187
S/S Vat: 1208
Hog Break-Up Table: 842-A
Belly Roller: 513
Stationary Boning Table: 751-A
Fat Hopper w/Auger: 1295
Hog Washer: 34
Boning Table: 844-E, 844-F
Conveyor: 1278, 1428, 1279,
1283
Take-away Conveyor: 1433
"Sepromatic" Mechanical
Deboner: ANCO 1600
Paper Dispenser: 1427
Hog Head Workup Table: 1266
Hog Polisher: 774
Jowl Roller: 845
Lard Cool Roll: 210-S
Hog Stomach Table: 735
Gambrelling Table: 12
S/S Trimming Conveyor: 844A
S/S Auger Conveyor: 1282
S/S Chilli Tank: 1221
Galvanized Chilli Tank: 1222
"ANCO" 3-Track Take Away
Conveyor: 1227
Bacon Pickle Injector, 1292-B,
1391-B.

S/S Edible Cooker: 1500
Bacon Press: 1411
S/S Edible Cooker: 1500
Slicing System: Model "Anco"
3000
Consisting of:
Side Trim Knife: 3017
Continuous Slicer: 3027
Weight System: 3037
Carboard Dispenser: 3047
Checkweigher: 3057
Reject Conveyor: 3067
Make Weight Conveyor: 3077
Heat Exchanger (Scraped
Surface: 3SSHE, 4SSHE,
6SSHE
CHEMETRON PROCESS EQUIPMENT, INC.
LOUISVILLE, KENTUCKY
Formerly Meat Packers Equipment
Ham Mold Unloader (Dual): 121
Ham Mold Unloader (Single):
120
Ham Former: 404, 408, 413, 414
Stuffer (Speed-King): 103
Rail Hoist (MEPACO): 510
"MEPACO" Formulating Scale
Conveyor: 184-A
Loaf Mold: 807-PL, 811-SL
Ham Mold: 813-SH
Loaf Pan: 877
Loaf Truck: 218
Mixer-Blender: 170
(standard and vacuum)
Conveyor (Screw Type):
185, 185-TA
Loader (Screw Type): 105,
413, 415
Stuffer (MEPACO): 117
S/S Screw Conveyor: 173,
185-1, 185-11, 185-12
S/S Slat Conveyor: 175
Dual Mold Stuffer: 108-A
Stockinetter (MEPACO): 102
Boning Conveyor (MEPACO): 181
Belt Conveyor (MEPACO): 211-A
Dumper: 519
Mold Cover Press: 114, 112,
116, 126

Rotating Trays: 201, 238
S/S Landing Table: 130
Forming and Stuffing Machine:
106
Lift Dumper: 523
Loaf Mold Filler: 560
Tripe Washer S.S.: 436
Sausage Meat Truck: 250
Ham Soaking Truck: 270
Soaking Tank: 272
Ham and Bacon Wrapping Table:
135

Wrapping Table: 136
Utility Table: 142
Sausage Stuffing Table: 150
Stuffing Table (Streamlined):
151
Stuffing Table (Conventional):
152
Pumping Table: 160
Boning Table w/Cutting Boards:
155
S/S Surge Hopper: 526
S/S Formulating Table: 179-T
Dual Loading Forming and
Stuffing Machine: 107
Self Feeding Grinder Hopper:
525
Surge Hopper: 524
S/S Spice Mixer: 552
Rotary Ham and Bacon Washer:
189

Mold Cover: 807-SL-P, 807-DL-P,
813-SH-P, 813-DH-P
Pickled Injector: 1591-B
Bacon Press: 1411
Loader Screw Type (Standard &
Vacuum): 105
Vacuum Stuffer: 105V
Bacon Slicer: 827, 827S, 827CS

CHEMFAB
MATERIALS TECHNOLOGIES DIVISION
NORTH BENNINGTON, VERMONT
Food Contact Belts: Series
400TCGF: 10, 14, Series
100 TCGF: 3, 5, 6, 10, 11,
14, 5 Flex. and 10 Conductive,
Series 300 TCGF: 3, 5,

Series 200TCGF: 3, 5, 6, 10,
14, Series TCGF: 2735, 6530,
8323, Series 100TCGF: 5, 6,
8, 10
Packaged Product: Series TCGF:
8430, 8915, 9013, Series TCK:
1589, 1590
Microwave Belts (Food Contact):
Series TCGF-8915, TCGF-9013,
TCK-1589, TCK-1590

CHEMPRENE INC. DIV. WITCO CORP.
BEACON, NEW YORK

Belts (Food Contact):
(Cotton carcass belts have
edges sealed with approved
sealant.) Fabric Codes (All
Belts) - 2, 3, 4, 6, 15, 16,
23, 30, 34, 46, 60, 78, 79,
81, 90, 91
Surface Codes -

Nitrile (NBR) White: 2, 3,
3A, 4, 4A, 9, 14, 15, 16,
17, 18, 23, 24, 31, 33,
34, 42, 47, 48, 49, 69#
(#white only)
Nitrile (NBR) Black: SAME
AS ABOVE

Nitrile (NBR) Tan: SAME AS
ABOVE

Nitrile (NBR) Green: SAME
AS ABOVE

PVC White: SAME AS ABOVE
PVC Black: SAME AS ABOVE
PVC Tan: SAME AS ABOVE

PVC/NBR White: SAME AS
ABOVE

PVC/NBR Black: SAME AS
ABOVE

PVC/NBR Tan: SAME AS ABOVE
Butyl (IIR) White: SAME AS
ABOVE

NBR/Teflon White: 21
NBR/Teflon Tan: 21

NBR/Teflon Dark Tan: 21
NBR/Teflon Light Green 21

PVC (TP) White: 3, 14
PVC (TP) Tan: 3, 14

Belts (Food Contact): CW-90-COS,
CW-90-CBS, CW-120-COS,
CW-120-CBS, GWH-1, GWH-2,
UFB-1, UFB-2
Belts (Fully Packaged Product):
Surface Codes: 1, 5, 10, 11,
12, 13, 20, 37A, 46, 46A, 53,
57, 57A, 58, 59, 60, 62, 65
Belts (Fully Packaged Product):
CW-90-N, CW-120-N, MNG-1

CHERRY-BURRELL CORP.
CEDAR RAPIDS, IOWA

Thermatur (Heat Exchanger):
624-L, 624-S, 648-L, 648-S,
648-DE, 672-L, 672-S, 672-DE
Super Thermatur - Swept
Surface Heat Exchanger:
624-DE

Flexflo Pumps: O-F, OH-F,
Aro-Vac Flavorizer: AVAS-SH2,
AVBS-SH2, AVA, AVB, AVC,
NO-BAC MODELS B,C,D&E
Air Operated Valves: Series 61,
62 & 68

Air Operated Aseptic Valves:
Series 91, 92 & 98 (with 1,
Q or threaded ferrules)
Plate Heat Exchanger: EWMS, EI,
EIS, ES, EUS, SXI & SXLAS
Agitator, Longsweep: 1
Agitator, Paddle: 2

Agitator: 3, 4
Homogenizers (Standard
Sanitary): Steller Series-...
SS-....-VBR
SS-....-SGR
SS-....-TGR

Homogenizers (Asseptic): No Bac
Steller Series-...
No Bac SS-....VBR
No Bac SS-....SGR
No Bac SS-....TGR

High Pressure Pumps (Standard
Sanitary): S3 Series-...
S3 Series-....-VBR
S3 Series-....-SGR
S3 Series-....-TGR
HD6 Series 400

HD6 SS-....-VBR
 HD6 SS-....-SGR
 HD6 SS-....TGR
 SP2, SP3, SSP, SFP
 High Pressure Pumps (Aseptic):
 No Bac S3 Series-...
 No Bac S3 SS-....VBR
 No Bac S3 SS-....SGR
 No Bac S3 SS-....TGR
 No Bac HD6 Series 400
 No Bac HD6 SS-....VBR
 No Bac HD6 SS-....SGR
 Thermomixer With Agitator
 Dual 5
 Processing Vat: PV-50, PV-100
 Scraper Agitator: 6
 Butterfly Valve: 100-BV
 Bridge and Cover Cone Bottom:
 EPCB
 Bridge and Cover Flat Bottom:
 EPB, WPB
 Dome Top Flat Bottom: EPD,
 WPD, SP
 Dome Top Cone Bottom: EPC,
 SPC
 Flexflo Pumps: 4A.-F, 4A.-F,
 4A.-F, 4A.-F, 4B.-F,
 4B.-F, 4B.-F, 4B.-F,
 4C.-F, 4C.-F, 4C.-F,
 4C.-F, 4C.-F
 Air Operated Valves: Series
 81 and 82
 CHESTER-JENSEN COMPANY
 CHESTER, PENNSYLVANIA
 Air Operated Valve: 782
 "CJ" Cooker-Cooler: 70
 Cook Tank
 Walking Beam Chiller: T,
 T-...-...-...
 Screen Tank: 450
 Plate Heat Exchanger: HMF
 Short Gas Flow Chiller:
 (For brine or water)
 B.-.-OT-...-...
 Cooker-Cooler: 70SN100
 Blender: 0-3
 Brine Chill Tank:
 D_BC_S_..._, D_BC_D_...-

Hot Water Cook Tank:
 D WC_D_..._, D WC_S_..._
 Chill Shower Tunnel:
 T BS_D_..._,
 T BS_S_..._
 S.S. Blender: 0-4
 Plate Heat Exchanger: H-35-FS
 Tumbler/Chiller: TC-...-...
 Red Water Chiller: RW-
 Rotary Strainer: RS-
 Cooker: P-...-...
 CHESTNUT RUN LABORATORY
 WILMINGTON, DELAWARE
 Soft Meat Attachment: .G
 CHICAGO SPENCE TOOL & RUBBER
 FRANKLIN PARK, ILLINOIS
 Belts (food Contact):
 White Hycar COS 2 ply, 3 ply,
 4 ply, 5 ply
 Black Hycar 2 ply, 3 ply,
 4 ply, 5 ply
 White Hycar 3 ply & 5 ply
 Light Duty Dacron-Teflon
 2 ply & 3 ply
 Dacron-Hycar 2 ply & 3 ply
 Dacron-Butyl 2 ply & 3 ply
 CHLORINO
 WILMINGTON, DE
 Belts (Food Contact):
 1M4-UO-U2, 2M8-UO-U2,
 2M8-UO-V5
 CHISHOLM-RYDER CO., INC.
 NIAGARA FALLS, NEW YORK
 I2 Station Filler: CRCO
 Hand Pack Filler: 800
 CHOICE CUT CORPORATION
 LOVELAND, COLORADO
 Saw: 1000 (Acceptable table or
 stand to be provided by
 user.)

CHUBCO
 OAKLAND, CALIFORNIA
 Superflo Convectaire Oven:
 L-MP
 CINCINNATI BUTCHERS SUPPLY
 CINCINNATI, OHIO
 Hog Viscera Inspection Table:
 79
 Pan Sterilizer: 142
 Hog Polisher: 77-A
 Hog Inspection Tables: 81 & 81A
 Hog Flush Cabinet: 138
 Hog Head Work-Up Table: 137
 Fat Wash Box: 85
 Permeator: 246, 247
 Scalding Tubs: 24, 25, 30, 131
 Snout Puller: 95-US
 Head Flush Booth: 5006-US
 Heart Slasher & Washer: 1000-US
 Hog Head Splitter: 126-US,
 127-US
 Beef Viscera Conveyor Inspec-
 tion Table: 376-US
 Grinder: Regular and Super-Feed,
 525-US
 "Boss" Rotary Meat Cutter:
 470-U
 "Boss" V-Type Scalder: 413-U
 Hog Cutting Table: 161
 Pluck Trim Table: 475
 Meat Tree (8 Hook): 5-U
 Mixer: 468V-US
 Continuous Stuffer: 564-D
 S/S Receiver: 710-U
 Cattle Hoof Scalder: M-405-U
 Hide Remover: 5023-U, 5023-AU
 Trimming Table: 176-U
 Tripe Inspection Rack: 444-U
 Cattle, Calf Head Flush
 Cabinet: 416A-U
 Automatic Hog Cut-down: 159-U
 Belly Roller: 167A-U
 Lazy Susan (Motorized): 5052-U
 Power Toe Puller: 78-U
 Umbrella Tripe Washer: 394-U
 Head Stand, S/S Head Holder:
 418-U

Offal Rack w/Drip Pan: 440-U
Stationary Visera Inspection Table: 107-U
Hog & Cattle Head Holder: 5032-U
Hog Hide Pullers: 1019U, 1019AU
"Boss" Excoriator, Stationary: 435-U
"Boss" Excoriator, Movable: 436-U
"Boss" Head Cheese Cutter: 541-S-U
Batch Type Hog Dehairers: 35A, 145, 150
Galvanized Sausage Cage: 482U, 483U, 547U
Galvanized Ham and Bacon Smoke Trees: 1A-U, 1B-U, 3U, 4B-U, 6U
Gambrelling Table: 68, 69, 71
Grinder: 534
Peck and Entrail Washer: "BOSS" 707
Dehairing Machine: "Jumbo"..
Jaw Puller: 96A
"S/S" Silent Cutter: 590

CINTEX OF AMERICA, INC.

KENOSHA, WISCONSIN
Metal Detector: MD-..
Metal Detector: Microsearch
MIH....S, MIV....S,
MIR....S, FEH....S,
Fev....S;
(for Packaged Product Only)
Microsearch
MIH....W, MIV....W,
MIR....W, FEH....W,
Fev....W
Conveyor: CS-2000

CIRCUITS & SYSTEMS INC.

EAST ROCKAWAY, NEW YORK
Scale: SSB

CIRCLE C INDUSTRIES INC.

OAKLAND, CALIFORNIA
Clipper: CCC, CCA, CHA

CIRCLE DESIGN & MFG. CORP.

SADDLE BROOK, NEW JERSEY
Packaging Machine: 4-160Q
Gravy Packet Machine: V-..H-.O

C & K MFG. & SALES COMPANY

CLEVELAND, OHIO
Stuffing Horn
Cutting Boards: "Zip-Lite" 500
Cutting Table: 2TT630
Zip-Tyers: MZT-..., MPZT-..
Cutting Table: ZTT-..., ZBT-..
Cutting Boards "Zip-Lite" Tan, Red

CLAMCO CORP.

CLEVELAND, OHIO
S/S Tables: 754-ST, 754-STP-14, 759-STP-15
Overwrap Machine: 75-L, 75-LS, 75-B, 75-S, 75-LP..., 75-CP..

J. L. CLARK MFG. COMPANY

ROCKFORD, ILLINOIS
Capping Machine: 1716

CLAWSON MACHINE CO.

FLAGTOWN, NEW JERSEY
Dry Ice Granulators: D-1-AG

CLEAR CORPORATION

MINNEAPOLIS, MINNESOTA
Lugger Buggy: ESU/LB

CLERMONT MACHINE COMPANY

BROOKLYN, NEW YORK
Sheet Former: VMP-ZA
Dough Skin Processor: A, MA-4500-6A
Dough Skin Transfer: A
Dough Skin Filler: A
Dough Skin Folder and Rolling: A

CLEVELAND/ALCO

CLEVELAND, OHIO
Kettle: KGM-..., KGM-...-F
Convection Steamers:

.DSG...-QTSM...-QTSM,
.DSE...-QTSM...-QTSM,
.DSC...-QTSM...-QTSM,
.DSG...-QQTs,
.-CKGM-...,
.DG-..

CLEVELAND MIXER CORP.

STREETSBORO, OHIO
Mixers: S-A.., S-AD-..., S-FGBS,
S-FGBM, S-FGB2M

THE CLEVELAND RANGE CO.

CLEVELAND, OHIO
Steam Cookers: .B...., .F....,
.K...., .J....
Steam Cookers: ...-J, ...-J,
...-J, ...-J, ...-J, ...-K,
...-K, ...-K, ...-K, ...-K
Modular Steam Jacketed Kettles:
KDM-..., KDM-...-T, .CS, .PS
Convection Steamer: .DS,
.DS24-QQTS, .DS-.CS, .DS-.TS,
.DS-.PS, .DS24-QTSM18-.QTSM,
.DS24-..-QTSM, .DQTS-.CS,
.DQTS-.TS, .DQTS-.PS,
.DG, .DQTG, .DSG-.QTSM,
.DSG...-QTSM...-QTSM, .DSC-.CS,
.DSC-.TS, .DSC-.PS, .DLG-.CS,
.DLG-.TS, .DLG-.PS,
.DQTLG-.CS, .DQTLG-.TS,
.DQTLG-.PS, .DE-..., .DE,
.DE, .DQTE, .DLE,
.DSE...-QTSM...-QTSM, .DG-..
.DSE...-QTSM, .DQTL-..CS,
.DQTL-..TS, .DQTL-..PS,
.DSE...-QQTs, .DLE-.CS,
.DLE-.TS, .DLE-.PS, .DSC,
.DSC, .DSC-..., .DSC...-QQTs,
.DSC...-QTSM...-QTSM, .DSC...-QTSM, .DQTS-..CS, .DQTS-..TS, .DQTS-..PS, .DG, .DS,
.DQTS-..DQTS, .DQTS-..QQTs,
.DLG, .DS-..., .CKDM,
.-CDM, ...-CKSM, ...-CSM,
...-CKGM-..., ...-CEM-...,
...-CKEM-..., ...-CGM-...

CLIP-R-TI
CRESTWOOD, ILLINOIS
 Clip-Cutter: DK-200
 Clip-Cutter: TK-100
 (To be used with acceptable stand)
 Clipping Machine: BR-6010
 Clip-R-Ti
 Clipping Machine: BR-6010,
 BR-7010

C, L AND W EQUIPMENT CO.
THOMPSON POULTRY, INC.
IOLA, KANSAS

Plastic Kill Line Shackle
 (Natural Color): KL-1
 Plastic Eviscerating Line
 Shackle: EV-1

CLOUDY & BRITTON, INC.
MOUNTLAKE TERRACE, WA.
 Take-Away Conveyor: TC-001-SS
 TC-002-SS

CLYBOURN MACHINE COMPANY
SKOKIE, ILLINOIS
 Bacon Packaging: IGP-6

COBON PLASTIC CORPORATION
NEWARK, NEW JERSEY
 Transparent Tubing: Corbin
 N-23, Corbovin NBR

COLBORNE MFG. COMPANY
GLENVIEW, ILLINOIS
 Fried Pie Machine: T-28000-K
 Infed Roller Closure Conveyor:
 LRC-12

Turn Over Machine: T-28400
 Piston Filler:
 Rotary Filler: F-42
 Rotary Pie Machine: RO-F-LA-E
 Dough Portioner: ED
 Single Head Filler: T-28050
 Double Arm Dough Mixers: 180, 245,
 360, 530
 Dough Roller: DR-B
 Pizza Dough Roller: P-.R,
 P-.L

Spiral "Helix" Filler:
 CSF-376-...
 Transfer Conveyor: RTC-373-..
 Pastry Conveyor Line: RT28850
 Sheeter: T-1000
 Dough Extruder: CDS-40100
 Pizza Topping Line:
 RPL-41600 (Consisting of - Disc
 Dispenser, Conveyor, and Sauce
 Dispenser)
 Transfer Pump: TP-342..
 Debossing Conveyor: RSL-372..
 Soft Pie Filling Machine: SPF1..

COLMATIC CORPORATION
LONG ISLAND CITY, NEW YORK
 "Maxivac/Maxipak" Vacuum
 Packaging Machine: B-....
 Automatic Pickle Injector WS-....
 Vacuum Packaging Machine:
 "VACUMIT".....

COLUMBIA PRODUCTS CO.
SANTA ANA, CALIFORNIA
 Meat Wash Sink

COMMERCIAL FILTER CORP.
LEBANON, INDIANA
 Filter: Fulflo
 Fat Frying Filters: 15944-
 FF30A48AFB, 15950-FF30A60AFB,
 15941-FF36A72AFB

COMMERCIAL MANUFACTURING & SUPPLY
CO., FRESNO, CALIFORNIA
 Dewatering Shaker: 1841
 Oscillating Feeder Conveyor:
 4651

COMMERCIAL REFRIGERATION SYSTEMS,
INC., DENVER, CO
 "S/S Ice Making Machines:
 MF-1000 w/Ice Storage Bin:
 4000

COMPRESSION POLYMERS
SCRANTON, PA.
 Cutting Board: Protect

CONAWAY PROCESSING EQUIPMENT
COMPANY, SEAFORD, DELAWARE
 Pinning and Dehairing Machine
 105
 Automatic Eviscerator: "Linco"
 13-210 (Manual positioning
 of viscera for inspection
 necessary.)
 Surfaces of machine contact-
 ing carcass must be sanitized
 between each use with 180° F.
 water or a solution of 20 ppm
 residual chlorine at point of
 use.

S/S Conveyors: 9001, 9002,
 9003, 9004, 9005
 Poultry Picking Machine:
 LA-12-270, LA-12-271 CT
 Chicken Scalders: CLA-12-110
 Turkey Scalders: TLA-12-110
 Chicken Neck Slitter: CLA-13-330
 Turkey Neck Slitter: TLA-13-330
 Gizzard Processing Machine:
 LA-13-390
 Automatic Head Remover: LA-13-130
 Killing Machine: LA-12-050
 Automatic Inside/Outside Final
 Bird Washer: LA 13-495
 Automatic Opening Machine:
 LA 13-200
 (Surface of machine contacting
 carcasses must be sanitized
 between each use with 180° F
 water or a solution of residual
 chlorine at point of use.)
 Automatic Poultry Cut-Up
 Machine: 1(LA 16-9-999)
 Wrap Gilet Packer: LA-13-450
 Automated Lung Remover: "Linco"
 LA 13-485
 Inside/Outside Final Turkey
 Washer: LA13-498
 Automatic Neck Breaker:
 "Linco" 15-000
 Automatic Cropping Machine:
 "Linco" 14-000

CONFLEX PACKAGING CORPORATION
DOWNS GROVE, ILLINOIS
Wrapping Machine: E-250

CONSOLIDATED PKG. MACHINERY
BUFFALO, NEW YORK
Capem Line Capper: C-2-F

CONTAINER CORP. OF AMERICA
CAROL STREAM, ILLINOIS
Volumetric Filler: 65
Horizontal Carton Machine:
HHC-CCA

CONTAINER CORPORATION OF AMERICA
COMPOSITE CAN DIVISION
ST. LOUIS, MISSOURI
Nitrogen Gas Flush System
CCAN-10-..

CONTAINER EQUIPMENT CORP.
CEDAR GROVE, NEW JERSEY
Carton Sealer: 3901HA
Semi-Automatic Cartoner: 40HA
Automatic Cartoner: 45HA, 50HA,
55HA

CONTERM CORPORATION
NEWBURYPORT, MASSACHUSETTS
Heat Exchanger: Swept Surface
H-...-H-... H-...-N-...
H-...-S-... H-...-F-...-C,
H-...-H-... H-...-N-...
H-...-S-...

CONTINENTAL CAN COMPANY, INC.
CHICAGO, ILLINOIS
Closing Machine: 402-VOC-.,
728 SVC, 334-CR-...
216VCM-., 306/372-S-I,
738-HCM-I, 312-S-I. 590-HCM,
2004, 23-DS-4, 24-DS-.,
220-VDS-., 318-PDS-.,
400-SVC-., 405-SVC-.,
450-HCM-., 449-HCM-.,
2003-RCM-., 2004-RCM-.,
2006-RCM-., 304-CR-.,
304-CR-.R, 334-CR-.R,
334-CR-P-., 336-CR-.,

318 PDS-.
Meat Filling Machine: 257-MFM-.
"CONOFRESH" Vacuum Packaging
Machine: 3000, 4000, 6000,
9,000
Can Clincher: 81-C, 5-C
Lift Tilt Bagger: 101
Paddle Packer: MPA (To be used
with product packed in water
or brine only)
Capping Machine: VFLJG, VGLJG
Can Closing Machine: 42DS-5
Lab. Sealing Machine: 3000

CONTINENTAL CARBONIC PRODUCTS,
INC., BEDFORD PARK, IL
Dry Ice Crusher: CCPI-1
S/S Dry Ice Crusher: Row1

CONTINENTAL FLEXIBLE PACKAGING
LOMBARD, ILLINOIS
"Swissvac" Retortable Vacuum
Sealing Machine: DUO-...
CONTROL PROCESS, INC.
WEST CHESTER, PENNSYLVANIA
Conveyor: 752, 752-A
"Inter-Stack" Conveyor: 250

CONVEYORS & DUMPERS, INC.
PARK RIDGE, NEW JERSEY
Barrel Dumper: HD.C.G.G

COOKSHACK
PONCA CITY, OKLAHOMA
S/S Smoke Oven: 302, 202, 308

COPOLYMER CORPORATION
TORRANCE, CALIFORNIA
Tank: Plastic

CORBETT ENTERPRISES, INC.
WEST HARTFORD, CONNECTICUT
Plastic Box: 48-B
Plastic Lid: 48-L

CORBLITT INDUSTRIES
MIAMI, FLORIDA
Checkweigher Scale: SS-11-A

CORY ENGINEERING COMPANY
SEBASTOPAL, CALIFORNIA
Sanitary Hammermill (Disinte-
grator): M-., M-..

COUNTRY PLASTICS CORP.
FARMINGDALE, L.I., NEW YORK
Curing Vat: Plastic

COUPAX, S.A.
SELLES-SUR-CHER, FRANCE
"Express" Tenderizer, Model
CE-2-100, CE-2-200

COZZINI MANUFACTURING CORP.
CHICAGO, ILLINOIS
Emulsion Mill: AR-901

C & R CUT-UP MACHINE COMPANY
CENTER, TEXAS
Poultry Cut-Up Machine
Turkey Back Stripper: B-3-T-1-2
Chicken Back Stripper: B-3-C-Z
Turkey Single Blade Cutter:
B-2-2
Poultry Cutter: N-1-2, TB-5-2,
B7W-S-2

CREAM CONE COMPANY
COLUMBUS, OH
Filling Machine: Big Drum
VC-1, Big Drum VL-2
Filling Machine: "J"

CRESCENT METAL PRODUCTS
CLEVELAND, OHIO
S/S Instamatic Oven: CJO35E,
4935/34, CXO-4935-.
Welded Rack: 201-...
Roll-in Oven Rack: CXR-4935,
CXR-4935-DA
Convection Ovens: (Gas)
CXO-140-SG, CXO-140-SG-P,
CXO-141-F-SG
CXO-141-F-SG-P, CXO-141-M-SG,
CXO-141-M-SG-P, CXO-142-SG,
CXO-142-SG-P
(Electric) CXO-140-SE-208
CXO-140-SE-220/240

CXO-141-F-SE-208, CXO-141-F-SE-220/240, CXO-141-M-SE-208
CXO-141-M-SE-220/240, CXO-142-SE-208
CXO-142-SE-110/120, CXO-142-SE-220/240, CXO-142-SE-T-208,
CXO-142-SE-T-110/120, CXO-142-SE-T-220/240

CROWN CONTROLS CORP.

NEW BRENNEN, OHIO
Vat Inverter: B

C & S SALES COMPANY

CINCINNATI, OHIO
S/S Tilt-Top Table: PWT-AFC-79
Meat Wrapping Table: PWT-FP-25

CRYOCHEM ENG. & FABRICATION, INC.

BAYERTOWN, PENNSYLVANIA
Tube Heat Exchanger: 3776

CRYO-CHEM, INC.

GARDENA, CALIFORNIA
Automatic Loading Conveyor:
310 & 320
Liquid Nitrogen Freezer: 2150,
3150, 4150, 6150
CO2 Freezer: 10-10C, 2150/CO2,
4150/CO2, 6150/CO2, 3150/CO2
Freezer: Tri-Dek-....
Batch freezer: BF-300-SD

CRYOGENICS CORP. OF AMERICA

DALLAS, TEXAS
Liquid Nitrogen Freeze Table:
101A-....

CRYOVAC DIVISION/W.R. GRACE AND COMPANY

DUNCAN, SOUTH CAROLINA
Wicketed Bag Loader: 8188
Bagging Table: 8063, 8021
Loading Table: 8064
Taped Bag Loader: 8048-A,
8055, 8056, 8074, 8057,
8086, 8096, 8096-A, 8155,
8158, 8165, 8177, 8178
Pre-Dip Unit (Single Station):

8026-A

Air Blast Conveyor: 6684-A
- 3, 4, 5
Roller Conveyor: 8023
Sealer-Cooler: 6345-B,
6345-A
Nozzle: 8060, 8061, 8065,
8066
Rotary Pack-Off Table: 6680
Vacuum Pouch Machine: 6250-B
Hot Water Shrink Tunnel:
6536-C, 6536-D, 6536-E,
6536-F, 6536-G, 6543-B, 6543-C,
6543-A, 2900, 6570-A, 6570-B,
6570-C, 6570-D, 6570-E,
8152-1, 3045, 3072C,
106, 8152, 8152-1, 3072B,
6570E-SA1, 6543C
Boxing Station: 2950
Vacuum Packaging Machines:
6154-B, 6170, 6170B, 6170A,
8200-., 8200-B-1, 8200-B-2,
8210-., 8132, 8220, VS-44
Conveyors: CA 1, CA 2, CA 3,
CB 2, CC 1, CC 2, CC 3, CE,
CF, CG, CH, PC, 2939-C,
8109, 8110, 8131-.,
AC8210-111, AC8210-112
Bins: BA, 2959
Bag Rack: RA, 8022
Boning Conveyor: 2937
Bone Conveyor: 2946
Table: 10052, 10050, TA 1,
TA 2, TA 3, TB 1, TB 2, TC 1,
TC 2, LA
Boning Table: CD, 2940
Cutting Table: 10051, 10054,
10133
Shrink Tank, Ventilated:
6520-A
Pre-Dip Tank: BB-2914-6
Wrapping Machine: 2980
Bag Loading Chute: 6659-A
Sealer-Cooler: 6345-A, 3069C
Vacuumizing & Clipping Machine:
8100, 8101, 8102
2-Station Taped Bag Loader:
8099

Rotary Stacking & Bagging

Table: 8098

Slat Conveyor: 8097
Vacuum Skin Packaging Machine:
8081
Rotary Vacuum Chamber and
Closing Machine: 8300,
8310
Bag Loader: 8128, 8136, 8301
"Cap-Kold" Package Chiller:
8127
Fill Station: 8125

Trough Conveyor: 8126
Powered Bag Loader: 8124
Belted Bag Loader 8129
Meat Loading Horn: 6675
Automatic Infeed System: 8250
Rotary Chamber Vacuum Packing
Machine: 8310-., 8600-.,
8610-.

Automatic Bag Loading Machine:
8302A-..

Rotary Vacuum Chamber and
Closing Machine:
8300B-..E and 8300-..

Bag Loader: 8170
Rotary Vacuum Chamber Closing
Machine: 8300-., 8300B-.,
8300B-..E, 8300B-..V,
8300-..E-1, 8300B-..CS,
8300-24

Stretch Wrap Machine: 2132
Sealer Cooler: 3069D
Automatic Dual Filling
Station: 8143
Vertical Form, Fill, Seal
Machine: 1005A

Rotary Vacuum Chamber Pack-
aging Machine: 8620-..
Taped Bag Loader: 8155-1,
8155-2

Ham Mold Unloader: 8149
Belted Bag Loader: 8306

CUMMING POULTRY MACHINERY

CUMMING GEORGIA
Poultry Killing Machine: 1400

D.C. CURTIS, Ltd
ARLINGTON HEIGHTS, ILLINOIS
 S/S Water Powered Stuffer:
 V-50, V-100 (Water is not to
 be recycled in these models.)
 S.S. Water Powered Stuffers
 w/water Recirculating Units:
 V-50 W/xS Recirculating Unit,
 V-100 W/xS Recirculating
 Unit (Recirculated water
 repaced with fresh water
 every 4 hours and will
 contain no less than 20 ppm
 residual chlorine at all
 times during operation.)

CURWOOD, INC.
NEW LONDON, WISCONSIN
 Closing Machine: RV-35, RV-50,
 RV-220, RV-225, RV-C, RV,
 CC, 300

Wrapping Machine: "custom"
 RT-2000
 In Feed Conveyor: 6-14BC,
 6-14YBC
 Automatic Loader Conveyor:
 6-14AL
 Flex-Vac Mark 10 Packaging
 Machine: MK-X...
 Flex-Vac Wheel Packaging
 Machine: 6-12-...., 6-16-....,
 6-18-....

Flex-Vac Flat Bed Packaging
 Machine: 6-14-...., 6-14Y-....,
 6-14D.., FL-120.., F-180..
 Flex-Vac Packaging Machine:
 TP-...
 Flex-Vac Vacuum Packaging
 Machine: S-50
 Flex-Vac High Speed Wheel
 Packaging Machine: 6-18HS....
 Flex-Vac Conveyor: TR-5
 Flexible Packaging Machine:
 Pioneer
 Flexible Packaging Machine:
 Pioneer MR-430, Pioneer
 Junior

CUSTOM FABRICATORS, INC.
WALTHAM, MASSACHUSETTS
 "Magic Finger" Rod Belts

(Packaged Product Only):
 MFB-200, MFB-300, MFB-400

CUSTOM METALCRAFT, INC.
SPRINGFIELD, MISSOURI
 Load Lifter: H2-..
 Truck Dumper: EDB
 Conveyor: BC-.....
 Screw Feed Conveyor: SC-....
 Storage Bin with Auger: HWA
 Conveyor: BCS-.....
 Double Bowl Ribbon Blender: DRB
 Lift Buggy: MB
 Wire Belt Conveyor: WBC-.....
 Frozen Block Lifter: BL
 Drag Chain: CL
 Single Bowl Ribbon Blender: SRB
 Tub Truck: UT
 Power Feed Vertical Screw
 Conveyor: PFVS
 Spray Dryer: FBSD
 Incline Conveyor: PBC
 Stacking Chill Tank w/Cover:
 CTS-...
 Chill Tank: CTC-...
 Combo Lift Table: LT
 Filler Conveyor: FC

CUSTOM SALES CO.
CHARLOTTE, NORTH CAROLINA
 Plastic Cutting Board: Custom
 Cut

CUSTOM STAINLESS EQUIPMENT CO.
SANTA ROSA, CALIFORNIA
 Double Agitator Blender:
 CDB-....-...
 Screw Conveyor: CSC-....-...
 S/S C02 Blender Cover: C-362
 Continuous Cooker: CCS-....-W
 Single Agitator Blender:
 CSB-....-...
 Conveyor: CBC-....-..
 Vat Dumpers: CVD-....
 GVD-....HL
 Tumble Blender: CTB-....-..
 Thermal Processor: CTP-....-..
 Surge Hopper: GSH-....,

CSH-.....A

C. V. I. CORPORATION
HOUSTON, TEXAS
 Liquid Air Freezing

C. V. P. SYSTEMS, INC.
LOMBARD, ILLINOIS
 Vacuum Packaging Machines:
 A-40, A-100, A-200
 Vacuum Gas Packaging Machine:
 A-300

CYANAMID AUSTRALIA PTY. LIMITED
HURSTVILLE N.S.W., AUSTRALIA
 Serosa Splitting Maching:
 Mark-6

CYCLO THERM NATIONAL EQUIPMENT
COMPANY DENVER, CO
 Oven: LTC-10, LTC-05, LTC-15

D

D&D MFG. CO., INC.
HOLLY SPRINGS, GEORGIA
 Conveyor: DD-184
 Poultry Cut-up Saw: DD-186
 Poultry Shackle: DD-88

DAPEC
CANTON, GEORGIA
 Automatic Eviscerator (Manual
 positioning of viscera for
 inspection necessary):
 121042 (surfaces of machine
 contacting carcasses must be
 sanitized between each use
 with 180°F water or 20 ppm
 residual chlorine at point
 of use). Mark IV
 Automatic Eviscerator Mark V
 (Manual positioning of
 viscera for inspection
 necessary. Surfaces of
 machine contacting carcasses
 must be sanitized between
 each use with 180°F. water
 or 20 ppm residual chlorine

at point of use).
 Inside/Outside Final Bird
 Washer: Mark I
 Gizzard Harvester: Mark I
 Leg Processor: LP-1
 Gizzard Defatting Machine:
 NGW-1C
 Automatic Opening Machine:
 Mark III (Surfaces of
 machine contacting carcasses
 must be sanitized between
 each use with 180°F water
 or a solution of 20 ppm
 residual chlorine at point
 of use).
 Automatic Parts Machine:
 APM-22
 Automatic Cut-up Machine:
 APM-22
 Picking Machine: NP
 Saddle-Cut Machine:
 PSCH-HM-1-0
 Automatic Wing Portioning
 Machine: Model WM-6000
 Automatic Neck Breaker: Mark 16
 Automatic Breast Fillet Machine:
 1200, 1201
 S/S Poultry Scalder:
 PSHE-4200
 Giblett Wrap Machine: SYS-3
 Automatic Lung Extractor: 1400
 DAIRY AND CREAMERY EQUIP. CO.
 KANSAS CITY, MISSOURI
 Ham Pumping Table: HP-3060
 Sausage Stuffing Tables:
 S-.....
 Wrapping Tables: W-.....
 Pluck Trim Table: PT-3
 Dump Bottom Buckets: DB-....
 DAIRY CRAFT INC.
 ST. CLOUD, MINNESOTA
 Holding Tank: w/Dome Top
 Mix-N-Blend Tank: w/Dome Top,
 w/Flat Top

DAKE CORPORATION
 GRAND HAVEN, MICHIGAN
 Trayveyor: 54-....
 Transfer Pump: 58-030
 Piston Filler 60-040

DALE SERVICE GROUP
 JOLIET, ILLINOIS
 Cuber Perforator: MC-27

DAMROW BROS. COMPANY
 FOND DU LAC, WISCONSIN
 S/S Cooker: Steam Jacketed
 Screw Conveyor: CS-30
 Extruder: Ext-E-906
 Single Auger Steam Cooker: 54..
 Dual Auger Steam Cooker: 54..
 Dual Auger Feeder: 53..

C. R. DANIELS, INC.
 ELLICOTT CITY, MARYLAND
 Belts (Food Contact): 7-4801,
 Ezekleen 60-153HC, Teflon
 Superkleen 60-TSK92H
 Belts (Fully Packaged Product):
 White Waffle Top 60-WT 152N
 White Incline 60-TW93D
 Poly Truck w/Sanitary Drain:
 51-1300 Series
 Poly Truck Lid: 51-125-..

DANIELS MILTONA LOCKER
 MILTONA, MN
 Tumbler: AR-500

DANIEL/REESE, INC.
 ROWLETT, TEXAS
 Pork Skin Popper: 101
 Pork Skin Tumbler: 102

J. H. DAY COMPANY
 CINCINNATI, OHIO
 Sanitary Double Arm Mixer:
 SM & SMJ
 Sanitary Ribbon Blender:
 SM & SMJ
 Mixers: ST-SPDM-..., SHT-SPDM-..

DCA EQUIPMENT DIVISION
 JESSUP, MARYLAND
 Extruder: M0104-....
 Breader: M-12

JIMMY DEAN TECHNICAL SERVICES
 OSCEOLA, IOWA
 Eviscerators Moving Platform:
 2126-.-..

OLIVER M. DEAN & SONS, INC.
 SHREWSBURY, MASSACHUSETTS
 Manton-Gaulin Homogenizer:
 300-SE

DEAN INDUSTRIES
 CULVER CITY, CALIFORNIA
 S/S Cooker: 1818G

DEDANSKE MEJERIES
 KOLDING, DENMARK
 S/S Tumbler: Meat

DE FRANCISCI MACHINE CORP.
 BROOKLYN, NEW YORK
 Demaco Press: 500-S, LAB-2
 Extruder: S-2500
 Ravioli Former: S-12
 Pasta Can Filler: CM-1
 Dough Skin Processor:
 C-600

Tortellini Machine:
 DF-9
 Sanitary Dough Sheeter:
 SDS-1

DEIDEN INDUSTRIES, LTD
 BROOKLYN, NEW YORK
 S/S Conveyor: DI-.-.-..

C. L. DE JERSEY
 VICTORIA, AUSTRALIA
 Automatic Pancake Machine:
 PCF-150
 Automatic Waffle Machine:
 WCS-3000

DELANO CONVEYOR & EQUIPMENT CO.

HILLSIDE, ILLINOIS

Meat Former: KD-19

DELAVAL SEPARATOR COMPANY

POUGHKEEPSIE, NEW YORK

Heat Exchanger: P-5, P-14-RC,

P-13, P-15, P-25, P-45

Fund-A-Filter: Precoat A

Surge Tank: S-....

CVT Inducer Pump

GC Fast Clamp Fittings

Vacu-Therm: 800

Plate Heat Exchanger: P141-HB

Triple-Tube Heat Exchanger

Decanter, Centrifuge: SNX-...

Separator: AFPX-207-19S,

CFPX-409, CAFPX-207XGV-19-60,

AFPX-..., BRPX-...

DELEON HAM

DALLAS, TX

Ham Slicer: 1

DELFORD DIVISION

VACUUMATIC NORTH AMERICA, INC.

HICKSVILLE, NEW YORK

"Delford" Overwrap Machine: SP-800

DELONG SALES AND SERVICE

MACON, GEORGIA

Gizzard Inspection Table: 48

Water Changer and Transporter:

200

Gizzard Table with Saw: 100

DELTEC, INC.

BALTA VIA, OH

Ultimate Ham Press: A-.....,

B-....., C-....., D-.....,

R-.....

DEMAREST MACHINES INC.

FT. WASHINGTON, NEW YORK

Rotary Sausage Separator: S-2

Hopper, Conveyor: C-1

DEPA GMBH

DUSSELDORF, W. GERMANY

Pumps: DL-...-SL

DESIGN + PROCESS ENG. COMPANY

WALTHAM, MASSACHUSETTS

Deep Fat Fryer: F-10, F-10/16

Verti-Stack Freezer:

VS-21-SS-00, VS-21-PS-00

DESPAICH INDUSTRIES, INC.

MINNEAPOLIS, MINNESOTA

Oven: Revers-A-Flow

Baker Boy Reel Type Oven:

25-5-94, BB-...-...

Revers-A-Flow Oven: BTC 3-15

S/S Oven Rack Trucks: DOJ-B,

DOJ-S

Microwave Oven (Batch Type):

SMA-2-40

DESTRON TECHNOLOGIES, INC.

MARKHAM ONT. CANADA

Pork Garder: PG-100

DETECTIO SCALES, INC.

WEBB CITY, MISSOURI

Bench Scale: 45D-DA

Detecto Scale: OU-....

Checkweigher Scale: 102

Scale: PC-..., PX-6, AP

S/S Scale: AP-..., AP-...

DEVRO DIV. OF JOHNSON & JOHNSON

SOMERVILLE, NEW JERSEY

Packaging Machine

Linker: Z

Sausage Linker: Z-16

Link Separator: 1

FRIEDR. DICK GmbH

ESSLINGEN, WEST GERMANY

Sausage Former: Landjaeger

LJM-240

R. J. DICK, INC.

KING OF PRUSSIA, PENNSYLVANIA

Belts (Food Contact)

White, PU Cixylon Rapptex:

60/1-0+02, 120/2-0+02
White, PVC Dixylon Rapptex:
60/1-0+05, 120/2-0+05,
120/2-05+05, 240/2-05+10

DICKEY-JOHN CORPORATION

AUBURN, ILLINOIS

Ground Meat Fat Tester:

DJME...

DINO MACHINERY CORPORATION

CORONA, NEW YORK

Multi-Pasta Laminator:

DPM-78

Manicotti/Cannelloni Indexer:

DPM-76

Pasta Indexer: DMP-1-78

Cryogenic Freezer Tunnel:

DMCT 01-00

Inspection Conveyor: DMT 76

Continuous Quencher/Cooler:

DMQ 82

Egg Roll Machine: ERM 1

Multi-Pasta Laminator/Ravioli

Machine: DLM 76

Tortellini Machine: TMP 600-9P,

TMP-600-12P, 400-6P

Valve: DMV-82

Continuous Filler: CF 01

Continuous Blancher/Cooker:

DMB-82

S/S Continuous Filler: DPM-81

S/S Wire Belt Transporter:

CTT-80

DIRKS PRODUCTIS CO.

OMAHA, NEBRASKA

Aitch Bone Cutter: 584

Head Tongue Inspection

Carousal: D-10

Head Flush Carousal: D-76

Rail Inspection Carousal: D-9

Hide Puller Carousal: D-52273

Saw Carousal: D-10576

Viscera Inspection Carousal:

D3-263

Offal Pans: D-42175

Paunch Table: D-7276

Pluck Table: D-12773

DIVERSIFIED IMPORTS

LAKEWOOD, NEW JERSEY
 Sani-Tray: 08B-1026
 Dixie-Land Foods
 Hendersonville, Tennessee
 Cone Deboner: DFL-100-...-F

DIXIE GRINDERS, INC.

GUNTERSVILLE, ALABAMA
 Grinder: "Autio" 1110
 Grinder Double Plate Assembly:
 DPA

DIXIE-LAND FOODS

HENDERSONVILLE, TENNESSEE
 Cone Deboner: DLF-100-...-F

DIXON TOOL AND ENGINEERING, INC.

BUFF CITY, TENNESSEE
 Rotary Vacuum Machine: RVM

DOBOY PACKAGING MACHINERY DIV.

DOMAIN INDUSTRIES
NEW RICHMOND, WISCONSIN
 "Scotty" Wrapper: S-084
 "Mustang" Wrapper: 084
 Wrapping Machine: 082H-...
 Horizontal Wrapping Machine:
 "Doboy" Super Mustang

THURSTON DODD WELDING SHOP, INC.

LULA, GEORGIA
 Giblet Chiller: 36-A
 Bird Unloader: 38, BU-41
 Picking Shackle: M-22
 Cut-up Shackle: T-40
 Shackle Kickout: B-19
 Foot Unloader: A-460
 Rehang Conveyor: T-55
 Cut-up Conveyor: M-55
 Vibrating Conveyor: D-77
 Halving Machine: 750
 BeH Conveyor: D-55
 S.S. Windmill Chiller
 Unloader: W-200
 Drain Conveyor: D-83
 Parts Conveyor: P.C.-84
 Tail cutter: TC-3980 if used
 prior to USDA inspection

Station, surfaces of machine
 contacting carcasses must
 be sanitized between each
 use with 180°F. water or
 20 ppm residual chlorine at
 point of use.
 Cut-Up Saw: CU-185

DODGE INDUSTRIES

HOOSICK FALLS, NEW YORK
 Belt (Food Contact): Fluorglas

TED DODGE SERVICE

OAKDALE, CALIFORNIA
 S/S Turkey Eviscerating
 Shackle: VAS-J
 Turkey Shackle: SM
 S/S Chicken Cut-Up Shackle: ZS

DOEFER CORP.

CEDAR FALLS, IOWA
 Conveyor: DCSC-1-....

C. DOERING AND SON, INC.

CHICAGO, ILLINOIS
 Cheese Cutter: LCC, BGCS
 Doering Pump Feeder: .PF,
 VMP-.

DOERING MACHINE & PARTS CO.

CLEAR LAKE, MINNESOTA
 Oil Gland Cutter: OGC-1
 Neck Breaker: DNB-2
 Hand Activated Hand Wash Valve
 (Use with proper pressure
 regulator on water supply
 line): DWM-38

DOHM & NELKE, INC.

ST. LOUIS, MISSOURI
 Bacon Press (Standard): Dan-D
 Bacon Press (Automatic): Dan-D
 Slice Master Attachment for
 Hydraulic Bacon Slicer
 Extrusion Master: MPD, PSD,
 E-12

Semi-Automatic Bacon Press 204-S

DOLAV USA
EDINA, MN

Plastic Bins w/drain: "Box Pal"
 800A, 1000A, 1120A & 1200A
 Perforated Plastic Bin (for
 packaged product only): Box
 Pal 1000

JAMES DOLE CORPORATION

REDWOOD CITY, CALIFORNIA
 Wiener Peeler: Mark I

DONTECH, INC.

LINDENHURST, ILLINOIS
 S/S Rotary Drum Strainer:
 S-RDS..., S-RDS...,
 S-RDS-...
 In-Line Filter System:
 IFL-X-X-XX

DORAN SCALES, INC.

CHICAGO, ILLINOIS
 Scale: "Doran" 4100
 Scale: 7005, 7015, 7030,
 7060, 7100
 Scale: DSP-..., DSP-.... /....,
 DSP-.... /..S

DOUCETTE INDUSTRIES, INC.

YORK, PENNSYLVANIA
 Heat Exchangers: CADS, CACS

DOUGHNUT CORP. OF AMERICA

ELLICOTT CITY, MARYLAND
 Breeding Machine: M-12

DOVER CORP.

PORTAGE, MICHIGAN
 Multiplex Filter w/S/S
 Sanitary Fittings and Valves:
 200 Series

DOYLE & ROTH MFG. CO.

NEW YORK, NEW YORK
 Heat Exchanger: SDLL-...-...H
 SDLLS-...-...H

D.R. INDUSTRIES

MISSISSAUGA, ONTARIO, CANADA
Hy-Tek 2 Ply Belting: White
C/C, White C/FB, Hy-White
C/FB (Food Contact)
Belts (Packaged Product Only):
D1132, D2261, D2262, D2252,
& D2253
Belts (Food Contact): D2231,
D2232, D2233, D3332, & D4432

F. R. DRAKE COMPANY
AFTON, VIRGINIA
Frankfurter Loader: 8200 Series
Consisting of: Supply Conveyor
BM-267-F
Collator: BM-000-9-F
Inspection Conveyor: BM-0006-F
Delivery Head: BM-265-F

DREW & CO.

MINNEAPOLIS, MINNESOTA
Conveyor: 72-1121

KARL DROWATZKY

WICHITA, KANSAS
"Lightning" Adjustable S/S
Smokehouse Tree: 101

DRY-ICE, INC.

HINSDALE, ILLINOIS
Dry Ice Storage Container:
DISL-12

DRYING SYSTEMS, INC.

MORTON GROVE, ILLINOIS
Ovens: 12682, CO 4153
Smokehouse: SH 4153

DUBUQUE STEEL PRODUCTS COMPANY

DUBUQUE, IOWA
Tinned, or Galvanized, or
S/S Tub: #1, #2, #3, #4, #5,
#6
Galvanized Dolly: 1 & 2
Tinned Drum, Galvanized Drum,
S/S Drum: #2, #2-AP, #3, #3H
Tinned Drum, Galvanized Drum:
2-P, #2-A, #3-P

Galvanized Drum: #3-AP

Galvanized or Tinned Truck:
#10, #12, #18, #20, #14, #48
#25, #26
S/S Truck: 1018, 1016, 1218,
1216, 1818, 1816, 2018, 2016,
1418, 1416, 4818, 4816, 2516
Portable Offal Rack Galvanized:
112, 107

E.I. DUPONT DE NEMOURS & CO.

WILMINGTON, DELAWARE
Freon Freezer: C1B-55, SSF-82

THE DUPPS CO.

GERMANTOWN, OHIO
Hog Dehairer: 75, 75-2, 76, 150

DURA-BELTING CO., INC.

BERKELEY, CALIFORNIA
Belt (Edges sealed w/chemically
acceptable compound): 415-12
Cleated Belt "Vannerflex"
(Food Contact)

DURACO PRODUCTS, INC.

HOPKINSVILLE, KY
Utility Bin: 5260
Utility Bin Lid: 5261
Ice Pack Box: PP-301
Ice Pack Box Lid: PP-302
Chill Pack Box: PP-201
Chill Pack Box Lid: PP-202

LUCIEN DURAND

BAIX, FRANCE
Automatic Hog Carcass
Splitter: 60..

THE DURIORN COMPANY, INC.

MARYLAND HEIGHTS, MOSSIOU
Fry, Oil Filter: --DHG-...

DYNA-VEYOR, INC.

CRANFORD, NEW JERSEY
Plastic Conveyor Chain (Product
Contact): Series 882,
882 TAB, 880

E

EAGLE BELTING COMPANY
DES PLAINES, ILLINOIS

Eagle Urethane Belting (Food
contact--for use below
150° F.): Orange

EAGLE MACHINERY CO., LTD.

OAKLAND, CALIFORNIA
Automatic Net Weight Scales:
2300 Series, 2300S Series
Net Weight and Filling Machine:
CV-2400
Scale: Net Weight Filler:
CV-2500, Rotary Filler:
RF-2000

EASTMONT-KENMAK, INC.

PORTLAND, OREGON
Smokehouse: 380
Liquid Smoke Cabinet: 4900

EDMAR ENTERPRISES

COLUMBUS, OHIO
Protein Extractor: SS

EDMUNDS MACHINE CO.

SAN ANTONIO, TEXAS
Swept Surface Heat Exchanger:
3348 Series 300

EDI CORPORATION

VANCOUVER, WASHINGTON
Conveyor: TC-...
Sorting and Timing Conveyor:
SC-...

G.F. EMTEX

CHELSEA, MINNESOTA
Cutting Board: No. 1

EKCO CONTAINERS INC.

WHEELING, ILLINOIS
Platter: D-1826
Dolly

EKCO PRODUCTS, INC.
CHICAGO, ILLINOIS
Tote Boxes: "Distrib-U-Totes"

ELECTRA FOOD MACHINERY INC.
ELMONTE, CALIFORNIA
Corn Tortilla Oven: 27-120
Cooling Conveyor: 5TCCC
Screw Conveyor: CTS
Masa Feeder: HMF, HDMF
Corn Grinder: CM-30
Broiler (Gas Fired): IB-2000
Oven: EO-.....
Enchilada Folder: EF-..
Burrito Make-up Conveyor:
BMC-.....
Corn Soak Tank: ST-..
Counter-Stacker: TCS-..
Barrel Corn Washer: CWB-..
Corn Pump CTP-.....
Corn and Water Separator
CWS-.....
Filling Conveyor EFC-.....
Four Way Split Conveyor STSC-.....
Gooseneck Masa Feeder MFG-....
Filling Conveyor STSC-.....
Single Tier Cooling Conveyor
STCC-.....

ELECTRO-MECH SCALE CORPORATION
ALSIP, ILLINOIS
Weighing System: EM-4000

ELECTRONICS SCALE SYSTEMS
GAINESVILLE, GEORGIA
Electronic Scale System: CH-100,
CH-300
Hydraulic Container Dumper:
0350
Sizing Scale: 300

ELECTROSCALE CORP.
SANTA ROSA, CALIFORNIA
S/S Bench Scales: LC-....SS
Digital Weighmeter: 532, 533

ELITE ENGINEERING & EQUIPMENT
FT. WORTH, TEXAS
S/S Tripe Scalders: SSTs-.

EME-ENGLER-USA CORPORATION
PORT HURON, MICHIGAN
Vacuum Filling Machine: V-.,
V-..

A. H. EMERY COMPANY
NEW CANAN, CONNECTICUT
S/S Platform Scales w/Suitable
Stands: 737-2424-Z-....,
737-1818-Z-....

EMME
PHOENIX, ARIZONA
Electronic Fat Analyzer: MS
Meat Measuring Machine: SA-1

ENERSYST, INC.
DALLAS, TX
Cryojet Modules: CJ-2

ENGINEERED PROCESSING SYSTEMS
FOREST, MISSISSIPPI
Giblet Water Separator:
EPS-WS-19
Poultry Bagging Unit, EPS-BU-70
Poultry Cutter, EPS-PC-71
Poultry Cutter Stand EPS-ST-72
Recclaim Station with
Chlorinator: EPS-RS-17
Neck Skin Cutter EPS-3000
One Belt Cut-up Table: 1010

ENGINEERED SYSTEMS &
PRODUCTS, INC.
RICHMOND, VIRGINIA
Chemineer Portable Mixer:
APD-.

ENTERPRISE, INC.
DALLAS, TEXAS
Storage Shelf: 328
Boning & Cutting Table: 420
Paunch Table: 426
Casing Table: 427
Head Work-up Table: 428
Pluck Trim Table: 429, 430
Head & Viscera Inspection
Table: 431

Stuffing Table: 432
Wrapping Table: 433
Grinder Table: 434
Ham Pump Table: 435
Trim & Utility Table: 437
S/S Sausage Truck: 500
Hook Truck: 528
Shelf Truck: 535
Head Flush Cabinet: 602
"EBSCO" Smokehouse Hanging
Cage: 359-3
"EBSCO" Smokehouse Tree: 355
S/S Paunch Truck: 529-5
Galvanized Paunch Truck with
S/S Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.
ALSIP, ILLINOIS
Conveyor: 1000
Carcass Loader/Unloader: 5123

ENVIRO-PAK MFG. CO.
DIV. OF TECH-MARK, INC.
PORTLAND, OREGON
Dryers: CHU2E, CHU1E
Smokehouse "Enviro-Pak": CVU-.E
Smokehouse "Enviro-Pak": CVU-.E,
CG-...-G, CG-...-E

EQUIP EQUIPMENT MANUFACTURING
CORP., CHICAGO, ILLINOIS
Conveyors: RGB, RSB, RSB-101,
RGB-101
S/S Hydraulic Lift Table: 501
S/S Twp-Barrel Dumper: 401
S/S Bin/Vat Dumper: 601
S/S Table: 748 "Warrick"
S/S Smoke House Rack: 794

ERIEZ MAGNETICS
ERIE, PENNSYLVANIA
Magnetic Trap: SSB-., U
S/S Vibratory Feeder: .A,
.B, .B, HS., HD..

EROFA
PARIS, FRANCE
Battering & Breeding Machine:
MP-....

ERRICH PACKAGING MACHINE DIV.,
ERRICH INTERNATIONAL CORP.
 NEW YORK, NEW YORK
 Bagging Machines: 913, 917,
 MGI Speedy

ESBELT, SA
BARCELONA, SPAIN
 Belts (Food Contact): Clina-12VR,
 20CF, 30CF, 07UF, 07CF, 06CF
 Clina-12CR, Clina-20CR, Clina-30CR,
 Espot-20CC, Espot-30CC
 40CC, 55CC, 81CC, 12UF, 12CF
 Belting (Direct Product Contact):
 "Clina" II UU

ETHICON INC.
CHICAGO, ILLINOIS
 Beef Casing Splitter

EXCEL ENGINEERING, INC.
RED LION, PENNSYLVANIA
 Interpolator-Packer: 207, 207-A
 Feed Dividing Conveyor: 219
 Metal Detector-Infeed Conveyor:
 229
 Bulk Carton Inverter: 228

EX-CELL-O CORP.
DETROIT, MICHIGAN
 Carton Forming Machine: UP...
 (must be provided with an
 accepted filler)
 Bench Sealer: BSA
 Bench Sealer w/Bursa Filler:
 BSA-E

EX-CELL-O MATERIALS HANDLING
COMPANY ST. PAUL, MN
 Hi Speed Stretch Wrap Machine:
 100 EW

EXCELSIOR INDUSTRIAL CORP.
FAIRVIEW, BERGEN COUNTY,
NEW JERSEY
 "Artofex" Mixer: PH-S
 "Artofex" Grater Shredder: TR-2
 S/S Dough Sheeter: "Autoreel"

Dough Sheeter Conveyor:
 12/84
 Spiral Mixer: SPK-...,
 SPK-125AK, SPK-125AE

EXPERT STEEL FABRICATORS
BROOKLYN, NEW YORK
 Ribbon Blender: 5A, 10A, 18A,
 25A, 36A, 52A, 62.5A, 71A,
 80A

E-Z PAK
DICKSON, TENNESSEE
 Packaging Machine: "E-Z PAK"
 6-12, 12-22

FABCON ENGINEERING
WEST TRENTON, NEW JERSEY
 Ultraviolet Tunnel

FABREEKA PRODUCTS
BOSTON, MASSACHUSETTS
 Belts (Food Contact)
 Fabsyn: WCC, WRC, PRC,
 Asendor, 2 ply polyester
 Blue Line
 Fabsyn-Cleated: WCC, WRC,
 PRC

Fabreeka: WCC, WRC, PRC
 Fabreeka-Cleated: WCC, WRC,
 PRC
 2, 3, Ply White, Tan w/Blue
 Skim: Fablene
 Belts (Packaged Product Only)
 Fabreeka: Friction Surface,
 Corrugated, Diagonal Grip,
 Rough Top
 Fabreeka-Cleated: Friction
 Surface

FABRICATORS INC.
STOUC CITY, IOWA
 S/S Kettle: Open Top
 S/S Tank: Liquid Receiving
 S/S Strainer
 S/S Top Work Tables
 Screw Convey: 1000

FABRICON INC.
PORTLAND, OREGON
 Cleated Belt "Vannerflex"
 (Food Contact)
 Cleated Belt (Food Contact):
 "Sidewinder"

RB-1
FAIRBANKS WEIGHING DIVISION
COLT INDUSTRIES, INC.
ST. JOHNSBURY, VERMONT

Flexway Bench Dial Scale:
 H-42-2072, H-42-2172
 Beam Scale: F-41-3013,
 F-41-3032, F-41-3041,
 F-41-3132
 Portable Beam Scale:
 F-41-3160, F-41-3314,
 F-41-1000, F-41-1050,
 F-41-1500, F-41-1550,
 F-41-1600

Bench Dial Scale: F-42-2072,
 F-42-2073, F-42-2074,
 F-42-2172
 Spring Dial Scale: F-45-1000,
 F-45-1050
 Portable Dial Scale: F-42-4073,
 F-42-4074
 Over & Under, Check/Pak Scale:
 H-41-88...

S/S Bench/Portable Scale (w/S/S
 Digital Indicating Instru-
 ment: H90-7...): H70-4...,
 H90-3..., H70-4..., H90-1..
 H70-..., H90-..., H90-1..
 S/S Stand-Instrument
 Accessory: H085
 S/S Electron 7 Scales:
 H70-....
 S/S Graphic 7 Over/Under Scale:
 H70-5011, H70-5...

FAIRMOUNT ENGINEERING
HACKETTSTOWN, NEW JERSEY
 Loading Device: Skewer
 Conveyor: FB-10, TE-24F
 Package Transport Conveyor:
 FB-18

Packout Conveyor: FT-10, FT-20
S/S Sani-Rod Conveyor: R-30
Sanitary Conveyor: FS
Package Transport Conveyor:
FP-18
Sani-Rod Conveyor: FW-30
Wire Bed Belt Conveyor: WB-H,
WB-1

Rod Bed Belt Conveyor: RB-H,
RB-1
FAMCO/DIVISION OF ALLEN GAUGE
& TOOL COMPANY
PITTSBURGH, PENNSYLVANIA
Sausage Linker: "FAMCO" Mini

J. W. FAY & SON, INC.

CINCINNATI, OHIO
Meat Depositor: MD-01
Sauce Depositor: SD-01
FEL, INC.
DALLAS, TEXAS
Conveyor: SMPC-...-...-...

FENNER AMERICA LTD
MIDDLETOWN, CONNECTICUT
Belts (Food Contact)
Feneplast Solid Woven
PVC White: 1200/CS, 1800/C2,
900, 1500
Belts (Packaged Product Only)
Feneplast Solid Woven PVC
White: 1200/FS1, 1200/FS2,
1800/FS1

THE FILLING MACHINE COMPANY
ROCKLEDGE, PENNSYLVANIA
Filling Machine: C-82

RUSSEL FINEX, INC.
MOUNT VERNON, NEW YORK
Sieving Machine: A-14400

DAVE FISCHBEIN COMPANY
MINNEAPOLIS, MINNESOTA
Bag Stitching Machine: FS-D

THE FITZPATRICK COMPANY

ELMHURST, ILLINOIS
Comminuting Machines: DAS...,
DKA..., DKAS..., FAS...,
HAS030
Guilo River: 20
Slitter: R

FLAKICE CORPORATION
METUCHEN, NEW JERSEY
Flake Ice Machine: SC-Series,
R-Series
FLO-PROCESSING, INC.
PORTLAND, OREGON
Belt Conveyor: WO-1754

FLOW SYSTEMS
KENT, WASHINGTON
Watermife Cutting System: IIX,
100, 9X, 12X, 6X, 11X, Mark 2

FLOURESCENT PRODUCT PLANNING
EAST GERMICELAND, OHIO
Germicidal Lamps (Non-ozone
Producing): G8J5(#982 Glass)
G64T6(#882 Glass)
G36T16(Vycor #7910 Glass)
Note: These lamps must be
used in accordance with
Part 7, Para. 7.16 (b) of the
Meat and Poultry Inspection
Manual.

FLUID TRANSFER COMPANY
DIVISION OF LEE INDUSTRIES, INC.
PHILLIPSBURG, PENNSYLVANIA
Ball Valve: 2FT-..., 3FT-..., BFT

F.M.C. CORPORATION
SAN JOSE, CALIFORNIA
Elevator & Blancher
Scott Bean Washer: EL-800-A
Spreading Conveyor: SPC-3
Wrapping Machine: 2201,
FMC Sanitary 18
Piston Type Filler: 440, 400,
300, 280, 220
Juice Filler: 18-Pocket,
24-Pocket, 30-Pocket,

36-Pocket
Flexi Filler: ST-12-Pocket,
ST-18-Pocket, ST-24-Pocket
Juice Filler (12 valve): 100
Prevacuunizing Syruer: PVS,
Econovac
Filler: Hand Pack 23
Pea & Bean Filler: 15-G, 10-G
"Accupat" Food Shaper: 4ACS,
ACUPAT-DA, 3AP
Checkweigher: 900
Continuous Cooker: Sterilmatic
Granular Filler: 21-G
Vibratory Screen Feeder:
5FH-22-A-DT
Modular Wrapper: 1301
Pie Line: 55
Belt Conveyors: B-20, PC-2
Blend Pump: PP
Pump Filler: Z, AZ
Piston Filler: P3, P4, PDF
Rotary Plate Filler: T1, V1
Tray Conveyor: SD, DD
Pot Pie Conveyor: PC
Lidder Conveyor: SL, DL
Pizza Conveyor: AP-2
Sauce Depositor: 10-Z
Cheese Depositor: CM-1
Meat Depositor: CM-1
M & S Piston Filler: C-060,
C-100, C-120, G-150, C-210,
C-610, C-910
Piston Transfer Pump: PTP, PTPF
Rotary Pump Filler: DCRP-...-.
Pulper/Finisher: PF-200

FMC CORPORATION
PACKAGING MACHINERY DIV
HORSHAM, PENNSYLVANIA
Wrapping Machine: WA-320

FMC
HOOPESTON, ILLINOIS
Liquid Filler: 80

F.M.E. CORP.
WALDEN, NEW YORK
S/S Tables: 10, 20, 25, 30, 35
w/Sanalite S-1 Cutting board

S/S Tables: 60, 61, 62, 63

F. N. MEAT PACKING EQUIPMENT LTD.
DORVAL, QUEBEC, CANADA

Hoy Can Filler: ML-201
Metal Detector: Mark II
Automatic Packaging Machine
Loader: FN-621

FOLDENAUER EQUIPMENT COMPANY

BRIDGEVIEW, ILLINOIS

Steam Cooker: 65
Auto-Trol Mark II Loader: 45
Mold Unloader: 55
Ham Tumblers: A, 25, 25V
Meat Loaf Browner: 75

FOOD CRAFT EQUIPMENT COMPANY, INC.

NEW HOLLAND, PENNSYLVANIA

Metal Detector Conveyor, MDC-1000, 2000
Individual Off Line Bird Washer w/Chlorinator: PR-1
Thigh Deboner: TB-1, TB-1T
Breast Deboner: BD-1
Breast Processor: BP-1
Conveyor Chute: PC-105
Shaker Conveyor: PC-101
Glazing Conveyor: PC-102
Incline Conveyor: PC-103, PC-104
Troughing Conveyor: PC-106
Metering Hopper: CH-100
Leg Processor: LP-1T, LP-1
Poultry Halving Machine: HM-1

Leg Splitter: LS-1

Turkey Leg Splitter: LS-1T
Incline Conveyor: PC-105
Lower Cross Conveyor: PC-106
Automatic Dark Meat Deboner: DMD-1
Turkey Deboning Shackle: TDS-1
Fat Puller: FP-1
Wing Splitter: WS-1
Drumstick Deboner: TB-1D, TB-1TD
Tendon Cutter: TC-1 (To be used with an accepted Turkey Drum Deboner: TB1-TD.)
Thigh Pre-Cut Machine: TPC-1

Turkey Thigh Skinner: ITS-1
Automatic Dark Meat Deboner w/Water Knife: DMD-1-WK-1

FOOD EQUIPMENT COMPANY

DALLAS, TEXAS

Duo Clean Unit: 2
2-Pass Scalders: 4001
Shur-Trip Foot Unloader: 71-3L, 71-3R
Handwash System: Foot Operated
Water-Saver or knee operated

FOOD EQUIPMENT MFG CORP.

MAPLE HEIGHTS, OHIO

"Master" Food Filler: MSP-1
Tray Turner: 361
Piston Filler: 2437, 1002
Lidder & Closer: 3000-3
12-Pocket Rice Filler: 1-8-580
Meat Slicer: 1005
Piston Filler: 1015
Lid Crimper: 1057
X & Y Axis Traveling Filler: 1052
2-Out Rice Filler: 1101
Hooder-Domer Machine: 1116
Heat Seal Conveyor: 1128, 1192
Flatwire Belt Conveyor: 1129
Volumetric Dispenser: 1130
Shrink Wrap Conveyor: 1136
16-Pocket Rice Filler: 1094

FOOD INDUSTRY EQUIPMENT

INTERNATIONAL, INC.

LORAIN, OHIO

"Lan-Electric" Trimming Machine: 52-LP, (Not to be used for trimming grubs, bruises, etc.)
Bone In Tenderizer: 8010
Pneumatic Fat and Lean Trimmer: 90SP (Not to be used for trimming grubs, bruises, etc.)
Pneumatic Bone Trimmer: 50KP
(Not to be used for trimming grubs, bruises, etc.)
Electric Bone Trimmer: 50K
Fat and Lean Trimmer: 90S,

960-RC, 990-RC, 104-D
(Not to be used for trimming grubs, bruises, etc.)
"Challenger" Trimming Machine: 52-L
(Not to be used for trimming grubs, bruises, etc.)
Trimming Machine: Challenger
110-T Bone Trimmer, 235-B Fat

Trimmer, 150-K Fat Trimmer
(Not to be used for trimming grubs, bruises, etc.)
Fat Trimmer Challenger: 75-RC, 8511, 8515, 8523B
(Not to be used for Trimming Grubs, Bruises, etc.)
Bone Trimmer: Challenger 235-A, 8523B, 8550, 8552

Not to be used for trimming grubs bruises, etc.
Trimming Machine Fat Trimmer: Challenger 8560, 8575, 8590

FOOD MASTERS INC.

BOSTON, MASSACHUSETTS

Pressure Cooker: HPV-50-2500GA

FOOD PACKERS EQUIPMENT CO., INC.

LOUISVILLE, KENTUCKY

Sausage Stick Cutter: 100-A
Single Stick Feeder: 1300
Elevating Conveyor: 1000

FOOD PROCESSING EQUIPMENT CO.

MAYWOOD, CALIFORNIA

Batter & Breading Machine
Citric Acid Applicator: 4170
Conveyor: 327SL
Vertical Conveyor: VL8
Mixer-Blender: 814
Meat Sample Press: SCP-123
Lazy Susan: LS-923
Screw Loader: SCL 930
Meat Dumper: HLD 725
Conveyor: PL-319
Bean Washer: BX-919
Incline Screw Conveyor:

SC126-....

Pork Link Freezer: PLF-927
Vacuum Tumbler: VT-85.
Vacuum Feed Hopper: VFH-86

FOOD PROCESSING SYSTEMS CORP.

JESSUP, MARYLAND
Industrial Microwave Processing System: "Gigatron" .F.

FOOD PRODUCTION MACHINE CORP.

SAN RAFAEL, CALIFORNIA
Steak Cuber-Scorer-Knitter: 121
Poultry Boning Conveyor: 200,
201, 204
Battering & Dipping Machine:
211

Vemag Truck Dumper: 150

Gondola Dumper: 248

Barrel Dumper: 149

3-Deck Infreezer Conveyor

(Acceptance Applies to Conveyor Only. Each Installation must be Reviewed by Equipment Group.): 421-30

Shuttle Conveyor: 474

Patty Machine: 425

Patty Forming Machine: 736

Portable Incline Conveyor 518,
556

3-Zone Sorting Conveyor: 558

Conveyors: 584-10-12,

584-12-20, 584-12-5

Automatic Salt and Pepper

Dispenser Conveyor:

626

Chain Driven Gas Fired Cooker:

680

FOOD TECH CORPORATION

DALLAS, TEXAS

Giblet Elevator

Neck Skin Cutter

Vacuum Gun

Cooking Belt (Microwave)

FOODMATIC SYSTEMS INC.

FAIR OAKS, CALIFORNIA

Burrito Folding Machine: 3500-1

J. C. FORD MFG. CO.

MONTEREY, CALIFORNIA

Tamale Machine: TM-100

Dough Sheeter: TC-300

FORM PLASTICS CO

ELK GROVE VILLAGE, ILLINOIS

Sealing Machine, M-100, SA-100

FORMOST PACKAGING MACHINE COMPANY

WOODINVILLE, WASHINGTON

"Fuji" Frozen Pizza Wrapper:

FW-360

Wrapping Machine: FW-340A,

FW-370A

"Fuji" Wrapping Machine:

FW-341A

Frozen Patty Baggers: VR-4SS,

VL-4SS, VL-5WSS, VR-5SS-8

Bucket Conveyor: 9032SS

Discharge Conveyor: 6812SS

Infed Flight Conveyor: 810ISS,

8102SS

FORMATIC INDUSTRIES

VILLA PARK, ILLINOIS

Patty Forming Machine: XK-70

FORMAX FOOD MACHINES

MOKENA, ILLINOIS

Patty Machine: Formax 24,

Formax 26

Cuber-Perforator: MC-27

Conveyor: PC-27

Patty Stacker: FPS-27

Truck Dumper & S/S Cart:

FBL-...

Interleaver: PS-1

Patty Machine w/Paper

Interleaver (with nickel

plated mold plates): PFM-19,

PFM-12

LN2 Freeze Tunnel: LN-26

Rotary Meat Ball Former: RMF-27

Stacking Perforator: SP-27

Metal Detector MDS-27.

Meat Ball Former RMF-26

Slice and Stack Machine: 125

Shuttle Conveyor: SC-19

R. H. FORSCHNER COMPANY, INC.

NEW YORK, NEW YORK

Scharfen Tenderizer: Big Boy &
Junior

FOSTER REFRIGERATOR CORP.

HUDSON, NEW YORK

Proofing Cabinets: BP-1-2(DA),
BP-2-4(DA), BP-3-6(DA)

FOSTORIA INDUSTRIES, INC.

FOSTORIA, OHIO

Infra-Red Broiler: Gas-Fired C,

Infra-Red Oven: 3H

Infra-Red Broiler: Electric E

FOXBORO COMPANY

FOXBORO, MASSACHUSETTS

Level Transmitter: 17 FES

Temperature Sensors: 3A1, 3A2,

3A3, 3A4

Filled Thermal Bulb: 16A, 16AMP

Thermal Well: 3A Type

Projectile

Magnetic Flow Transmitter:

Series 2800

Consistency Transmitter: 19C

FRANKLIN ELECTRIC

PACKAGING-WEIGHING DIVISION.

LEVITTOWN, PENNSYLVANIA

"Franklin" Packaging Machine:

F-510, F-530, F-530A, F-530P

Net Weight Filler: 3000

Automatic Infeed Conveyor:

AL-...

Packaging Machine: F-540

Automatic Wrapping Machine:

F-820

Automatic Infeed Conveyor:

AC-100

FRANKLIN ELECTRIC

PACKAGING-WEIGHING DIVISION

STURTEVANT, WISCONSIN

Poly Top Tables: Series 20 and

30

Poly and S/S Combination Top

Tables: Series 40
S/S Top Tables: Series 50 and 60
Poly Top Breaking Tables:
Series 70
Utility Table: UPT-..., UT-...
"Spee-Dee" Packaging Machine:
BR

FRANKLIN ELECTRIC
PACKAGING-WEIGHING DIVISION
BLUFFTON, INDIANA
Over and Under Scales
(Mechanical): 100-1, 240-1,
241-1, 270-1, 276-1, 910-1,
940-1, 950-1, 8000-1
Over and Under Scales
(Shadograph): 4103-1, 4133-1,
4203-1
Scales: 7600-1 through 7611-1,
7625-1 through 7653-1

FRAN RICA MANUFACTURING CO.
STOCKTON, CALIFORNIA
Steam/Water Cooker: TW24S2212

FRAZIER & SON
CLIFTON, NEW JERSEY
Bucket Elevator: FSA-3-9
FREDRIKSEN MACHINE COMPANY
ASKOR, MINNESOTA
Boning Table: A-23

FREELAND ENTERPRISES, INC.
WAELDER, TEXAS
Smokehouse: MT-1

FREEZING MACHINES, INC.
Nevada City, CALIFORNIA
Roller Press Contact Freezer: 1,
1-T-10X10-BPI-A
M1-T-7X5-BC, M1-T-7X8HRR
M2-TP-9X8-RAL
M1-T-10X10-BPI-A
Freezing Machine: 1

FREEZING SYSTEMS, INC.
REDMOND, WA
Spiral Freezer: S-.....-.....
L-....N

FRICK COMPANY
WAYNESBORO, PENNSYLVANIA
Zig-Zag Cooler: 380
Poultry Chiller: CFCA-...
Ice Maker: SA-300 SI, SA-150
SI

FRIEDRICH METAL PRODUCTS
COMPANY INC.
WOODSIDE, NEW YORK
Truck Smokehouses: FM-500-E,
FMP-1000-E, FMP-2000-E,
FMP-3000-E-G-S,
FMP-4000-E-G-S,
FMP-6000-E-G-S,
FMP-8000-E-G-S

FRIGIDARE DIVISION
GENERAL MOTORS CORPORATION
DAYTON, OHIO
Ice Makers: MFST-120A-DA,
MFST-120W-DA
Flake Ice Machines: MFVS-40A,
MFVS-50A, MFVS-70A, MFVS-130A
MFVS-200A, MFVS-330A,
MFVS-50W, MFVS-70W, MFVS-130W

FRIGOSCANDIA CONTRACTING, INC.
BELLEVUE, WASHINGTON
Gyrofreezer: A-.....
Pellet Freezer: PF....
Liquid Freon Freezer: FX-..M
Freezer Flo-Freezer: 110-WS,
..WS, ..WS, ..WS-MA
Patty Loaders: PL-....
Spiral freezer: GF-C, GF-M
Gyro Freezer: GCP-...
Spiral Freezer: GC-...
GC-...
(Acceptance applies only to
conveyor. Each installa-
tion must be reviewed by the
Equipment Branch).

FRYING SYSTEMS DESIGN, INC.
LEOLA, PENNSYLVANIA
Continuous Frying System:
34-08 through 34-24

FRYMA-MASCHINEN AG
SCHUREIZ/SUISSE/SWITZERLAND
Emulsifier: 170-A
FRYMASTER CORPORATION
SHREVEPORT, LOUISIANA
Deep Fat Fryer: MJ-56-SSC,
MJ-55-SSC

FUJITET SUMO COMPANY
STOCKTON, CA
S/S Belts: Y Grid, YN Mesh

G
G & S FIBERGLASS PRODUCTS
GRANTS PASS, OREGON
Meat Gondola: 111

G. A. F. CORPORATION
NEW YORK, NEW YORK
Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.
GAINESVILLE, GEORGIA
Open Eye Shackle: #1
Picking Shackle: GEP-SSS
Eviscerating Shackle:
GEE-SSS-IE, GEE-SSS-IR
Combination Shackle: GEC-SSS
Cut-up Shackle: GEC-SSS-I
Select Sizing Scales:
GNS-Flexure I
Kidney Vacuum Machine: JHH-1
(For removing kidneys from
backs)
Belt Conveyor: GS-SS-BC
Bird Halving Machine: BH-1

GARLAND CO.
KANSAS CITY, MISSOURI
Stunner: Scotchman

GARLOCK INC.
PALMYRA, NEW YORK
Cutting Board: Sanidur

A. J. GASBARRO AND ASSOCIATES
COLUMBUS, OHIO
Automatic Poultry Cut-up
Machine: AJG-1

GASCOIGNES INDUSTRIES
MENTOR, OHIO
Freezer Rack: Kee-Klamp

GATES RUBBER COMPANY
DENVER, COLORADO
Rubber Belt (Food Contact):
GA01544-004
Hose-Master Flex (Food Contact):
Series 3510

GATEWAY PRODUCTS INC.
COVINGTON, KENTUCKY
Cutting Board: Plexiglas,
G-Unshrunk

GAULIN CORPORATION
EVERETT, MASSACHUSETTS
Homogenizer: M-..., MC-...

GEM EQUIPMENT OF OREGON, INC.
WOODBURN, OREGON
Blancher: 1568
Smokehouses: "Mini-Gem" CG380E,
"Mini-Gem" CGR-.-G, "Econo-
Gem" CVT-.-E, "Econo-Gem"
CHT-.-E, "Designer-Gem"
MVT-.-.

GEMINI BAKERY EQUIPMENT CO.
PHILADELPHIA, PENNSYLVANIA
Ovens (Gas or Electric):
Elektro-Dahlen: ..., 1000 L
Proffer (Electric): Elektro-
Dahlen: A-..., A-...-1
S/S Mixer: SP-...

GENERAL CONVEYOR CO., INC.
LONG ISLAND CITY, NEW YORK
S/S Portable Conveyor: 74-45

GENERAL ELECTRIC CO.
EAST CLEVELAND, OHIO
Germicidal Lamps (Non-Ozone
Producing): G25T8 (#982
Glass), G15T8 (#982 Glass),
G30T8 (#982 Glass), G8T5
(#982 Glass)
Note: These lamps must be
used in accordance with
Part 7, Para. 7.16(b) of the
Meat and Poultry Inspection
Manual.

GENERAL ELECTRIC CO.
CHICAGO HEIGHTS, ILLINOIS
Grill: CG-59
Convection Oven S/S Lined:
CN902-CX339

GENERAL ELECTRIC CO.
LOS ANGELES, CALIFORNIA
Ultraviolet Lamps: G-25T8,
G-30T8
Note: These lamps must be
used in accordance with
Part 7, Para. 7.16(b) of the
Meat and Poultry Inspection
Manual.
Fryer (Table): CK-20

GENERAL ELECTRONICS SYSTEMS, INC.
CAPE CORAL, FL
Platform Scale: 4512SS, 4518SS,
4524SS, 4535-12, 4535-18,
4535-24
Weight Indicator: 531
Stainless Steel Table (To be
used with USDA Accepted
scale.)

GENERAL MACHINERY CORP.
SHEBOYGAN, WISCONSIN
Dicer (Cube-King): CK-312,
CK-29, CK-12

Hydraulic Cuber: Hi-Speed
"Cannon" Slicer-Grinder: Mark 1
Hydraslice Cuber: 424
Hydraulic Slicer: Speed-O-Matic
Frozen Food Slicer: 5-16FF
Hydraflaker: FS-6, FS-10,
FS-10D, FS-10C, FS-10CH,
FS-12, FS-12D
Hydraslice Chopper: 8-24
Hydraslicer: STANDARD, R/F,
V/F
Auto-load Conveyor: HF-405
Rotary Fresh Meat Dicer: RFMD
Conveyor: HF-405
Cheese Cutter: B-20-1A
Frozen Meat Breaker:
"Superslicer" S/C
Sausage Slicer: "Multi-Slicer"
M-24
Barrel Cheese Cutter: B-10-1
Frozen Meat Slicer MINIMAC
S/M Flaker: 1
TU-Way Cheese Portioner: C-1
Automatic Meat Tenderizer:
83 "Tenderit"

GENERAL PACKAGING EQUIPMENT CO.
HOUSTON, TEXAS
Form and Seal Machine: 70VU,
80VU, 90VU (Must be sup-
plied with an acceptable
filler.)
Hydrafeed Scale: 2500-SS-1

GENERAL RESEARCH CORP.
CANTON, GEORGIA
Gizzard Splitter & Peeler:
Hill 210-B

GENERAL TIRE RUBBER COMPANY
NEWCOMERTOWN, OHIO
Cutting Board: Boltaron ETM-R
Cutting Boards: Boltaron ETH-R
in the following:
Part No. Sales Code Colors
63-292 5217-3282 Tan
64-293 5217-3217 Harvest
Gold

64-251 5217-3117 Persimmon
64-252 5217-4817 Peach
(Beige)
64-253 5217-5000 Melon
64-254 5217-6000 Pineapple
64-256 5217-5005 Pumpkin

GENTILE PACKAGING MACHINERY CO.,
INC., DETROIT, MICHIGAN
Lasagna Filling & Packaging
Machine: L6

GEYER, THE FILLER MACHINE
COMPANY, INC.
ROCKLEDGE, PHILADELPHIA, PA.
Piston Filler: B

G & H PRODUCTS INCORPORATED
KENOSHA, WISCONSIN
Air Actuated Automatic Valve:
60 & 61 Series
Air Actuated Tangential Outlet
Valve: 63 Series
4" Air Actuated Kettle Valve:
GCK61-9-4
Flow Diversion Valve:
GC 60 FDV Series
S/S Sanitary Centrifugal Pumps:
G-MM, G-LH-MM, G-LMM, G-B,
G-LH-B, G-LB, G-MM,
G-LH-MM, G-LMM

GRASELLI GIORGIO
REGGIO E, ITALY
Ham Skinner: "Grasselli" 50A
Automatic Skinner: "Grasselli"
N520

GIRTON MFG. CO.
MILLVILLE, PENNSYLVANIA
Kettle w/Agitator: PW-SC
Loaf Browner: LB-1

GLADD INDUSTRIES INC.
DETROIT, MI
Smokehouse/Ovens: B0-1T-G,
B0-6T-G, B0-26T-G, B0-6T-S,
B0-2T-G, B0-8T-G, B0-34T-G,
B0-8T-S, B0-3T-G, B0-10T-G,

B0-3T-S, B0-12T-S, B0-4T-G,
B0-12T-G, B0-4T-S, B0-26T-S,
(B0-T-G) (B0-T-G),
(B0-T-S), (B0-T-S)
Brine Chili Tunnels: BC-02000
-CHC/B, BC-04000-PBB/A, BC-
06000-WB/A, BC-05000-CHC/B,
BC-06000-PBB/B, BC-04000-
WB/A, BC-20000-PBB/A, BC-
04000-PBB/B, BC-06000-WB/B,
BC-12000-PBB/A, BC-10000-
WB/A, BC-04000-WB/B, BC-
06000-PBB/A, (BC-.....-
PBB/A), (BC-.....-WB/A),
(BC-.....-CHC/B), (BC-.....-
PBB/B), (BC-.....-WB/B)

GLASS INDUSTRIES, INC.
FARMINGTON, MICHIGAN
Oven: 2000

GLENDAL FOODS INC.
DETROIT, MICHIGAN
Spiral Slicer: 81

GLOBE INTERNATIONAL
BUFFALO, NEW YORK
Belt (Food Contact):
White & Green, Hycar &
Nitrile,
Belt (Food Contact): I.W.P.
Interwoven, 3-PLY, IWP-3F-
Teflon-Cream, IWP-3F-Teflon-
Green
Interwoven Polyester Carcass:
IWP-Nitrile, PVC, Silicone,
Teflon, IWP-3-FGP, IWP-3F-
PVC/COS, IWP-8F-PVC
Laminated Polyester Carcass:
1002-D, 1003-D, 1004-D,
1005-D, 1006-D, 5003
Laminated Cotton Carcass:
1002, 1003, 1003G, 1004,
1005, 1006, 202, 203, 204,
205, 206, 602, 603, 604,
605, 703, 703-TB, 704
Woven Cotton Carcass:
Kanry-Tex,
Kanry-Tex-PVC/COS,

SWC-Silicon, Kanry-Tex-FGP
White PolyMate: 80 PVC/COS,
110 PVC/COS
IWP-3-F-PVC-COS White
Resist-a-Stain, Kanry-Tex-
PVC/COS White Resist-a-
Stain, Poly-Mate-80-PVC/COS
White-Resist-a-Stain, Poly-
Mate-110-PVC/COS White
Resist-a-Stain
Belt, White (Food Contact):
IWP-3 FSXFS, IWP-3 PVC/COS
Belt (Packaged Product Only)
Laminated Cotton Carcass:
403, 404, 405, 406, 407,
408, 409, 410, 411, 1804,
1805, 2303, 2304, 2305,
Glid-Top, VEE-Top,
Kling-Top, Ruff-Top
White Poly-Mate: 80 FSXFS
(Belts with Cotton Carcasses
must have edges sealed
with acceptable compound)
Belt (Food Contact): White
Poly-Mate:
COS Nitrile 90, 135
Belt (Food Contact) Polyveyor:
50, 75, 125
Belts (Food Contact): Allveyor
White COS/S 75, 90, 100, 120,
Allveyor White CBS 90, 120
Belt (Packaged Product only):
"Poly Mate Rufftop"-White
Belt (Food Contact): Green
"PolyMate" COS Nitrile 90
Belt (for direct contact):
H-60, H-80, H-120, S-100

GLOBE SLICING MACHINE COMPANY
STAMFORD, CONNECTICUT
Slicer: 720-S, 115-S, 215-S,
300-S, 400-S, 820-S, 770-S,
585-S, 500-S, 500-L, 725-S,
725-L, 825-S, 825-L, 775-S,
775-L
Meat Chopper: 742, 752-S,
642-S, 842-S, 852-S, 942-S,
952-S, 956-S, 122-S, 242-S,
342-S, 122, 242, 342

Saws: 79S, 140S, 160S
Chopper 422
Scale: 435

GLOBUS LABORATORIES, INC.
SOUTH HACKENSACK, NEW JERSEY
"Inject Star" Pickle Injector:

BI-13, BI-13B, BI-18,
BI-25/71, BI-38, BI-135,
BI-102

"Inject Star" Meat Tumbler:
HS-3/1, HS-5/1, HS-3/...
HS-5/...

Tipping Lift: EL-3
Meat Tumbler: "Inject Star"
190, "Inject Star" HS-2/...
and HS-6/..., "Inject Star"
HSL-750

Meat Bone Separator: "Inject
Star" P-60-S, "Inject Star"
P-100-S

Vacuum Tumbler: "Inject Star"
HS-7

Injector Star Vacuum Massage
Unit: VMS-.. "Inject Star"

Vacuum Tumbler: "Inject Star"
2600

GLOBUS PROCESSING EQUIPMENT
SOUTH HACKENSACK, NJ
Smokehouse: 800

GLOBE MACHINE COMPANY
CANTON, GEORGIA

Conveyor: DD-184
Poultry Cut-up Saw: DD-186
Poultry Shackle: DD-88
Cone Debone Conveying System:
GB-93085

G.N.C. INC.
COUNCIL BLUFFS, IOWA
S/S C Hook Knife with Steri-
lizer: 604C
Hide Puller: 643
S/S Tripe Scalder: 610
S/S Lazy Susan: 1410
S/S Packing Table: 1403
Belt Conveyor: 680-1

S/S Slat Moving Top Table:
1106

Vat Dumper: 1500
S/S Boning Table with Cutting
Boards: 683-B
Jaw Puller: 1765

GOODALL RUBBER COMPANY
TRENTON, NEW JERSEY
Belts (Food Contact)

White: 2014-B, 4066-B, B2174
B2073, B2075, B2173, B2174
Tan: B2074, B2174
Urethane, Chicken Deboning:
4507

Belts (Food Contact) Food
Mover PVC White, Tan, Green.
Smooth, Cleated, Flanged and
V-Guide ..COS, ...COS,
..CBS, ...CBS

Belts (Packaged Product Only)
PVC "Carry All" Incline,
White ..COS, ...COS, ..CBS,
...CBS

Sanitary Hose (direct food
contact w/sanitary
connections): N2499

GOODMARK FOODS, INC.
GARNER, NORTH CAROLINA
Tray Conveyor: TC-1212

B. F. GOODRICH COMPANY
AKRON, OHIO

Belting (Food Contact)
Hycar - Smooth Cover
White, Tan, Green,
Black
Fabric Series: SCP, AP-35,
APT-35, PN 45, PNI 45
Butyl - "Hot N Cold" Smooth
Cover White

Fabric Series: AP-35, APT-35
Koroseal - Smooth Cover
White, Tan
Fabric Series: SCP, AP-35,
APT-35

Single Ply Solid Woven PVC
Korowhite 90 SMC X F, 125

SMC X F, 125 CHV X F
Chevron
Belting (fully Packaged
Product)
"Gripper" Griptop - Reddish
Brown "HYCAR" Tan Rubber
Belts with Cotton Carcasses
must have edges sealed with
acceptable compounds)
Belt (Food Contact): DS828
Belting (Food Contact): Hot
& Cold Butyl
Belting (Food Contract):
Korowhite 90 Cleated
Incline
Korowhite 125 Cleated
Incline
Korothane 125 SMCXF
Novitane FG, FG95A
Belting (Food Contract): Ridge
Top

GOODWAY INDUSTRIES, INC.

BOHEMIA, NEW YORK
Extrusion Manifold: XM-80

GOODYEAR AEROSPACE CORP.
AKRON, OHIO

Plastic Tank

GOODYEAR TIRE & RUBBER CO.
AKRON, OHIO

Belting (Food Contact)
Smooth White, Black, Tan,
Green: Permalon
Smooth Polyester: Polyester
2 or 3 Ply White, Tan, White
w/Blue Skim: Spectra
White Cleated Permalon:
Wingflex
Belting (Packaged Product Only)
White, Black, Tan, Green:
Permalon Rough-Top
Polyester: Polyester
Rough-Top
(Belts with cotton carcasses
must have edges sealed with
acceptable compound)
Belt (food contact): SN-1304-

A, SN-1304-C, SN-1304-A
(Dual), SN-1304-C (Smooth)

GOODYEAR TIRE & RUBBER CO.

LINCOLN, NEBRASKA
Tan Neoprene Corrugated Belt:
(For fully packaged product
and dry materials): SN-601

GORING KERR, INC.

TONAWANDA, NEW YORK

Metal Detector - Conveyor:

"Saniline" 2

Metal Detector (without

conveyor): Tekmet HSU, MSU

Metal Detector Search Head

(For Packaged Product):

Type II Tekmet

GRACE MACHINERY COMPANY

OAKLAND, CALIFORNIA

Mixer: J

Food Pump: 803

W. R. GRACE & COMPANY

DUNCAN, SOUTH CAROLINA

Bagging Table: 8063, 8021

Loading Table: 8064

Taped Bag Loader: 8048-A, 8055,

8056, 8074, 8057, 8096, 8086,

8096-A, 8155, 8165, 8177

Hot Water Shrink Tunnel: 8152-1

Pre-Dip Unit (Single Station):

8026-A

Air Blast Conveyor: 6684-A - 3,

4, 5

Roller Conveyor: 8023

Sealer-Cooler: 6345-B, 6345-A

Nozzle: 8060, 8061, 8065,

8066

Rotary Pack-Off Table: 6680

Vacuum Pouch Machine: 6250-B

Hot Water Shrink Tunnel:

6536-C, 6536-D, 6536-E,

6536-F, 6536-G, 6543-B, 6543-A

6570-B, 2900, 6570-A,

6570-C, 6570-D, 6570-E, 106,

8152, 8152-1, 3072B

Boxing Station: 2950

Vacuum Packaging Machines:

6154-B, 6170, 6170B, 6170A,
8200-., 8200-B-1, 8200-B-2,
8210-., 8132, 8220, VS-44
Conveyors: CA 1, CA 2, CA 3,
CB 2, CC 1, CC 2, CC 3, CE,
CF, CG, CH, PC, 2939-C, 8109,
8110, 8131-., AC8210-111,
AC8210-112

Bins: BA, 2959

Bag Rack: RA, 8022

Boning Conveyor: 2937

Bone Conveyor: 2946

Table: 10052, 10050, TA 1, TA 2,

TA 3, TB 1, TB 2, TC 1, TC 2,

LA

Boning Table: CD, 2940

Cutting Table: 10051, 10054,

10133

Shrink Tank, Ventilated: 6520-A

Pre-Dip Tank: BB-2914-6

Wrapping Machine: 2980

Bag Loading Chute: 6659-A

Sealer-Cooler: 6345-A, 3069C

Vacuunizing & Clipping Machine:

8100, 8101, 8102

2-Station Taped Bag Loader:

8099

Rotary Stacking & Bagging

Table: 8098

Slat Conveyor: 8097

Vacuum Skin Packaging Machine:

8081

Rotary Vacuum Chamber and

Closing Machine: 8300,

8310

Bag Loader: 8128, 8136, 8301

"Cap-Kold Package Chiller: 8127

Fill Station: 8125

Trough Conveyor: 8126

Powered Bag Loader: 8124

Belted Bag Loader 8129

Meat Loading Horn: 6675

Automatic Infeed System: 8250

Rotary Chamber Vacuum Packing

Machine: 8310-.

Automatic Bag Loading Machine:

8302A-.

Rotary Vacuum Chamber and

Closing Machine: 8300B-..E

and 8300-..
Bag Loader: 8170
Hot Water Shrink Tunnel: 3045
Rotary Vacuum Chamber Closing
Machine: 8300-., 8300B-.,
8300B-..E, 8300B-..V,
8300-..E-1, 8300B-..CS

GRACO, INC.

MINNEAPOLIS, MINNESOTA

Air-Operated Valve (S/S)

Lever-Operated Valve (S/S)

Pump: 206-030

"Monark" Sanitary Pump: 207-550

Turkey Injector: 953-108

Sanitary Pump: 954-073,

953-283, 952-793, 952-995

S/S Barrel Pump: 946-500

GRANT-LEITCHWORTH, INC.

BUFFALO, NEW YORK

S/S Mixer: MA-7, M-..00

GRANT & MARSHALL, INC.

DUBLIN, OHIO

Scales: 8600-1 Thru 8620-1,

8700-1 Thru 8755-1

GRANT'S ENGINEERING & MACHINE CO.

SAN FRANCISCO, CALIFORNIA

"Packfoil Overlay Machine:

Series 100, 300, 600

GRATON & KNIGHT LTD.

HERTFORDSHIRE, ENGLAND WD61LX

Belts (Direct product contact):

1E/S + 2 PU White, 1EF + 2 PU

White, 2ES + PU White, 2 EF +

2 DU White

GRAY EQUIPMENT COMPANY

FRANKFORT, INDIANA

Screw Conveyor: SC-....A

GREAT LAKES CORP.

CHICAGO, ILLINOIS

Slicers: 1071, 264, 264VS, 367,

367VS, 1071-N, 1071N-1, 972-1,

1071N-1-PE, 1077, PEPR

Sealer: 84... 81...
 Wrapping Machine: LW-500
 Accu-Slicer: 972
 "Dynachek" Checkweigher:
 387932, Type DC-100
 Loaf Loader: L-71
 Shingling Conveyor: 1175
 Diverter: 775-2L, 775-3L
 Automatic Luncheon Loader:
 L-71-HS-60
 Slicer: SSPE 482
 Datachek Checkweigher:
 387932 Type DC 200
 Hy Speed Stackrite Slicer:
 1085-SS, 1085-SS-TL

GRUFFITH LABORATORIES

ALSIP, ILLINOIS

S/S Blender: G.../I
 S/S Table w/Scale: S3R
 Brine Pump: 7T, 8, 11,
 437-1001-SS
 Mince Master: A, B, C
 Meat Silo Assembly: G-35
 Dual Shaft Blenders: G.../2
 Single Shaft Blender w/Blend-
 A-Matic System: G.../1/S,
 G.../2/S
 Steam Blender: G.../2/S.
 S/S Scales: S-2... S-3...
 Pickle Injector: "Selo-Protecon"
 SPI... SPI...-S
 Bone Press: "Selo-Protecon"
 SBP...
 Meat Tumbler: "Selo-Protecon"
 SMU...
 Vacuum Ham Press: "Selo-Protecon"
 SVP-20N
 Meat Tenderizer: "Selo-Protecon"
 PMT40
 Pickle Injector: "Selo-Protecon"
 SPI-440
 "Bulk Lift" Semi Bulk Containers:
 B/L NS-FG (For dry products
 only.)

GROEN DIV. DOVER CORP.

ELK GROVE VILLAGE, ILLINOIS
 S/S Kettles, table top, steam
 jacketed, direct steam and
 self contained electric:
 TDC... TDB/4...
 S/S Kettle w/Agitator (Agitator
 removed daily for cleaning and
 inspection): INA... INA...
 S/S Kettle, steam jacketed, tilt-
 ing, with twin agitators:
 DN/TA... DN/TA... DTA/3...
 Agitators, mixing (applied to
 model N Kettles: TA... TA...
 RA... RA... SA(FM)...
 SA(FM)... NEM... NEM...
 DA/1... DA/1... DA/2...
 DA/2... INA/2... INA/2...
 S/S Kettle, steam jacketed,
 w/planetary mixer: DPM...
 DPM...
 Braising pan, tilt type: FPC...
 HFP/1.
 Perforated baskets: I, II.
 S/S Tank, jacketed, top enter-
 ing mixer: FVJ/TM... FVJ/TM...
 S/S Tank, sloped bottom: OVS...
 OVS...
 Agitator: NEM
 Twin Agitator: DA/2
 Cooker/Mixer: DTA/3
 S/S Kettles, steam jacketed,
 tilting: D... DT... DN...
 DN... DL... D2... DL2...
 S/S Kettles, steam jacketed,
 Stationary, PT... PT...
 FT... FT... GT... GT...
 N... N... GPT
 S/S Kettles, steam jacketed,
 self contained, gas fired:
 AH/1... HH/2... HH/3...
 HH/3...
 S/S Kettle; EE/AE-1
 Ribbon Blender: NTRR500
 S/S Mixing Kettle: DNEM-150
 Continuous Scraped Wall Cooler
 with Incline Mixer:
 DRC-3672(A)
 Kettle: TDA/1-40

S/S Kettle, Steam Jacketed,
 Self-Contained, Gas Fired:
 HH/4...
 Steam Jacketed Mixing Kettle:
 NVA/TA-250
 Cooktank: CKCT...
 Batch Casing Cooler: 48/36,
 42/24
 Pump Fill Station: CKPF/2,
 CKPF
 S/S Kettle: Dee-4
 J. E. GROTE CO., INC.
 (Blacklick) COLUMBUS, OHIO
 "Pepp-A-Matic" Pepperoni
 Dispenser: FG1012001,
 FG1012001S, FG1012001-2,
 FG1012001-3, FG1012001-6,
 FG-1012001-4
 Sausage Quartering Machine:
 300-D-300
 Conveyor: 600-D-129
 Cheese Shredder & Applicator:
 200-D-100
 Cheese Conveyor Scale:
 204-D-600
 Pendulum Slicer: FG101-2005
 2-Station Pendulum Slicer:
 GS-1012005-2
 5-Station Pendulum Slicer:
 FG-101-2005-5
 Post Pendulum Slicer:
 FG-101-2005-1
 Ham Cutting Conveyor: D1008262
 "72" Slicer Applicator: 1272
 Paper Feed Machine: D1007130-A
 Slicer Applicator: 636
 Cheese Barrel Cuber: 600-2139
 Slitting Machine: 5000-3
 Slicer/Applicator: 1204
 Sauce Applicator: SA...
 Topping Applicator: AP...
 Flat Belt Conveyor: FB...-...
 Alignment Conveyor: AC...-...
 Round Segment Conveyor:
 RB...-...

GSE, INCORPORATED
FARMINGTON HILLS, MICHIGAN
Platform Scale (w/Suitable
stand): or floor mounted):
4430...., 4440...., 4450....
Platform Scale: 454.-S,
457.-S, 458.-S

B. F. GUMP
BUFFALO, NEW YORK
Bar-Nun Incline Pressure
Sifter: CP-43

H
H & R FIBERGLASS, INC.
SOUTH CHICAGO HEIGHTS, ILLINOIS
Dry Ice Storage Container:
HR-PB

HABASIT BELTING, INC.
CHAMBLEE, GEORGIA
Belts (Food Contact)
(Smooth side for product
contact): (PV-20, PG-20,
FAB-5E, FAB-8E, FAB-12E,
FNB-5E, FNB-8E, PUG-8NF-VAR-2,
FNB-3P, FNB-2E, FAB-2E
Belts (Packaged Product Only):
FNI-2E, FNI-12E, PF-10
(Belts with cotton carcasses
must have edges sealed with
acceptable compound)
Belts (Food Contact): FAW-5E,
FAF-12E

HALL EQUIPMENT COMPANY
ALTO, GEORGIA
Conveyors: FBA...., FBB....,
FBVA...., FBVB...., HFBA....,
HFB...., HFBVA...., HFBVB....

HAMILTON KETTLES
CINCINNATI, OHIO
Kettle w/Agitator: A
Open Top Kettle (No Agitator)
CW, A, B, C, SA, SB
S/S Perforated Basket: BA
Agitator Single Motion: SM-1,

SM-2, SM-3
Heat Exchanger: SC
Plug Valve: 3, 4
Double Motion Agitator: DM-US
Triple Motion Agitator w/
Welded Paddles: TA-1, 2, 3
& 4
Pressure Cooker Kettle: PC-US

HAMILTON TANK AND METAL WORKS
BROOKLYN, NEW YORK
S/S Roasting Machine 707

HAMJERN A/S
N 2301 HAMAR, NORWAY
Cattle Hide Puller: 35
Stripping Knife w/Sterilizer:
"Hamjern" 10-4
Lifting Support Boom: "Hamjern"
10-
Shank Lifter: "Hamjern" 10-1
Hide/Pelt Puller: "Hamjern"
HJ10

HAMMERLUND MANUFACTURING COMPANY,
INC., HOPKINS, MINNESOTA
Meat Cutting Table: HF-122
Conveyorized Boning Table:
MLH-503
Conveyor: MLH-502-A, 502-A

HANTOVER, INC.
KANSAS CITY, MISSOURI
Tag Taster: Tag Fast II
Tag Fastener Gun: Tag Fast III
Offal Chilli Basket: 17521
S/S Curing Soaking Vat: 17551
Round Nose Truck: 16951
Galvanized Truck: 16976
General Purpose Truck: 17002
Utility Truck: 17251
S/S Heavy Duty Meat Truck
Galvanized Heavy Duty Meat
Truck
S/S Meat Truck: Cat. #16605
Cattle Paunch Truck: 16902
Rohwer Meat Filler: 21820
Bottom Dump Bucket: 1340-X
Screw Conveyor: 66

Conveyor: 65
Mold Truck: 226
Batching Conveyor: 64
Tables: 2000, 3200, 4400
Sausage Cage: 1860
Lazy Susan Tables: 5100
Trucks: 17021, 16921, 16926,
16932, 16938
Offal Pan Truck: 17501
Head Flush Cabinet: 19250
Pan Truck: 7304
Smokehouse Tray: 15537
Smokehouse Trays (Nylon
Coated): 15600, 15603
Smokehouse Truck: 15336
Smokehouse Cage: 15535
Perforated Cook Basket: 23431
Cook Tank, Open Top: 23430
Tripe Umbrella: 3636
Wire Basket: 15513, 15515
Wire Basket, Nylon Coated:
15514, 15516
Tripe Scalders: 36...
Revolving Tripe Inspection
Stand: 19346
Revolving Head Flushing Stand:
4868 and 4868-S
Collapsible Sausage Cage: 15765
and 15765-S
Special Smokehouse Tree: 15717
and 15717-S
Ham and Bacon Tree: 15713 and
15713-S, 15703, 15703-S
Head Inspection Rack: 19230
Stationary Viscera Inspection
Table: 19201
Hog Viscera Inspection Table:
19265, 66-VP (Sanitized with
180° F. water.)
Revolving Head Flush Cabinet:
4868
Ham and Bacon Truck: 17132
Cook Truck: 11619
Liver Truck: 17110
Dump Bucket: 22050
Shelf Trucks: 7281, 17360,
17361, 17362, 17363, 17364,
17365, 17366, 17367, 17368,
17380, 17385

Loaf Chilli Truck: 17536
 Head Work-up Table: 19220
 Pluck Table: 19215, 19213
 Cattle Paunch Table: 19278
 Loaf Rack: 15720
 Plastic Offal Tray: 17224
 S/S Boning Conveyor: 65-SSB
 S/S Molds: 30000 thru 30053
 S/S Loaf Pans: 30000-93
 Hog Scalding Tub: 50137
 Boning Tables: 2400, 3000
 Sausage Stuffing Table: 2500
 Sausage Hanging Truck: 15641
 Cattle Head Inspection Trucks:
 17040, 17401
 Gambreling Table: 19258
 Table: 66-VP
 S/S Slat Top Conveyor 66 SLT
 Liver Truck W/Drip Pan: 17107
 Tripe Washer & Cleaner: 57, 67,
 68, & 88
 Tripe Defatter & Refiner:
 555R, 666R, 68R
 Washer Elevator: 475
 Refiner Elevator: 375
 Inspection Table: 1000
 Stripping Knife/With Sterilizer:
 "Hamjern" 10-4
 Lifting Support Boom: "Hamjern"
 10-1
 Shank Lifter: "Hamjern" 10-1
 Hide/Pelt Puller: "Hamjern"
 HJ10
 Centrifugal Beef Foot Cleaner:
 76P, 777P, 87P
 Hoof Remover: "Deser"
 Turbovac Vacuum Packaging
 Machine: SB320, SB415,
 SB415H, SB500, SB500-11"
 SB800, SB1000, SB1000-11"

HAPMAN CONVEYOR COMPANY
KALAMAZOO, MICHIGAN
 Conveyor: P-300

HARKNESS FOODS, INC.
RHODE ISLAND
 "Steen" Poultry Skinning
 Machine III

Poultry Skinning Machine Feeder:
 11
 Poultry Thigh-Drumstick
 Deboner: 147

WALTER HARNED COMPANY
WICHITA, KANSAS
 S/S Pickle Pump (for manual
 pumping operations): SS133EC,
 SS233EC, SS133EG, SS233EG
 Smokehouse: 300S, 400S
 Low Voltage Electrical
 Stimulator: 48 VAC

HARRISON HOUSE
FT. WAYNE, INDIANA
 Bagging & Pasta Table: 147
 Bagging & Sorting Table: 75
 Onion Bin: 91
 Onion Cutter: 92
 Poultry Bin: 38
 Table: 66

RUSSELL HARRINGTON CUTLERY, INC.
SOUTHBRIIDGE, MASSACHUSETTS
 Carcass Saw: M-59

HARRISON'S WELDING AND FABRICATING
INC.
KNOXVILLE, TENNESSEE
 Conveyor: H.W.F. 1982-1

HARTMAN SCALE COMPANY
PERKASIE, PENNSYLVANIA
 Digital Scale: DJ-320

HAULTAIN-CHAMPION COMPANY
OAKLAND, CALIFORNIA
 Belt (Food Contact): (Food
 King) 58-NOS, (Food King)
 78-NOS, (Food King) 98 NOS,
 Sno-Tex, Sno-Tex Junior
 Belt (Fully Packaged Product):
 3 ply Sno-Cone (Rough Top)

HAUSER MACHINERY LIMITED
SCARBOROUGH, ONTARIO, CANADA
 Gravity Filter: T-85

HAYES MACHINE CO.
MARSHALL, MICHIGAN
 Cartoning Machine: CM-100C-S,
 515-B-...-S

HAYON MANUFACTURING AND
ENGINEERING CORP.
FRAMINGHAM, MASSACHUSETTS
 Pan Greaser: 6400, 6600

HAYSEN MFG. COMPANY
SHEBOYGAN, WISCONSIN
 Packaging Machine: Econ-O-Line
 Horizontal Form-Fill-Seal
 Packaging Machine: RT-110,
 RT-112, RT-113, RT-114,
 RT-118, RT-413, RT-414
 Vertical Form, Fill & Seal
 Packaging Machine: A, B, C,
 CM, AP-16
 Vertical Form, Fill, and Seal
 Machine: 2&2, "Ultima" 7-...,
 12-..., 14-..., 22-..., 95-...,
 S.F.
 Wrapping Machine: 43-L
 Flex-Vac Pouch Packaging
 Machine: 6-9-....
 Flex-Vac-Rotary Pouch Packaging
 Machine: 6-7-..., 6-10-....
 Dataweigh Combination Weighing
 Systems: ADW-...-RW1-....
 ADW-...-RW-....

HEAT & CONTROL, INC.
SAN FRANCISCO, CALIFORNIA
 Breaded Product Fryer: BPF
 Oil Heat Exchanger: HHXIA15
 Motorized Catch Box: MCB, DPF
 Electric Oven: 1R
 Feed Conveyor: FC
 Flour Applicator: BB-D
 Wet Feeder: BB-WF
 Batter Applicator: BB-B
 Transfer Conveyor: BB-C
 Heat Exchanger: HU, HAU
 Multi-Purpose Oven: MPOB-....,
 MPOC-...., MPO-D-....-2L
 Multi-Purpose Ovens MPO-D-....,

MPO-D-....-E
Electric Multi-Purpose Oven:
MPOC-....
Char-Broil Brander: CBBA-30
Continuous Oil Filter: CF-5112
Continuous Fryer: MPF-....
Two Zone Gas Fired Oven
MPO-d-....-2z
Computerized Weighing Scale:
CCW-....-RLC-WP-T, CCW-....
-RLC-WP-S
S.S. Computerized Weighing
Scale: "ISHIDA" CCW-S-2-....
Rotary Brander: RB-....

HEAT SEALING EQUIPMENT COMPANY

CLEVELAND, OHIO
Wrapping Unit: 110
Wrapping Table w/Film
Dispenser: HTP-....
Vertical Primal Wrapper:
VPW-50, VPW-60
Primal Wrapper: PW-36, PW-42
Wrapping Machine: 1-....,
6-...., 8-...., 9-....
Belt Sealer: 555, 560
S/S Tables: KK-1S, KS-1S

F. C. HEIDEN, INCORPORATED
MANITOWAC, WISCONSIN
Liquid Smoke Spray Cabinet: 550

B. HELLER & COMPANY
CHICAGO, ILLINOIS
Pneumatic-Automatic Nozzle:
CharSol C-10
"Metercator" Liquid Dispenser:
480

HEMA INTERNATIONAL, INC.
QUIMPER, FRANCE
Filling Machine: DM-500,
DM-60-CB, DM-120
Filling Machine: MR-...., PMRD/75/42
Automatic Hog Carcass Splitter:
60..
Vacuum Can Sealer: SHV-40A

HEMA INTERNATIONAL, INC.
SALT LAKE CITY, UTAH
Filling Machine: MPF-....

HENNY PENNY CORPORATION
EATON, OHIO
Deep Fat Fryer: 500 PHT, 600 PHT
Breading Machine: BM-110

GEBRUDER HERLITZIUS GMBH CO. KG
SOEST/WESTFALEN, WEST GERMANY
Chop and Slice Machine: A80K

HEWITT-ROBBINS INC.
FLORENCE, KENTUCKY
Belts (Food Contact)
White: 67-4076 & 4080
7-4801, 7-4071, 7-4097,
22-3016, 22-3021
Tan: 67-4075 & 4078
Belts (Packaged Product Only):
7-4076

H & H POULTRY EQUIPMENT COMPANY
REHOBOTH, DELAWARE
Neck Breaker: 1, 11

HICKORY SPECIALTIES, INC.
CROSSVILLE, TENNESSEE
Plastic Storage Tank: ZPT80

OTTO L. HILGNER CO.
HATFIELD, PENNSYLVANIA
Leg Holding Machine with
Sterilizer: 333

HILL AND SON, INC
BALL GROUND, GEORGIA
Poultry Thigh Deboner: M-1200
M-1200-A

HINDS-BOCK CORP.
REDMOND, WASHINGTON
Conveyor: SC-....
Piston Filler: SP-64, SP-128,
2P-64, 2P-128, 2P-156, 4P-08,
5P-03, 6P-02
"U" Shaped Hopper with Agitator:
UHA-..

Pumps: P-...., P-....H
HI-SPEED CHECKWEIGHER CO., INC.
ITHACA, NEW YORK
Poultry Sizer: SS-70, SS-70-..
Product Flow Diverter: MFDA..
Checkweigher AA-78, AA78-....,
AA78-PWP
Scale: HEC-85, PWP Product
Flow Diverter: MFDA2

HOBART CORPORATION
DAYTON, OHIO

Band Saw: 5212, 5216, 5514,
5514-HS, 5614DU, 5614DU-HS,
5216-D, 5614TNU, 5614TNU-HS
Belt Conveyor: BC-1813
Vertical Conveyor: SC-90-56,
SC-90-56A, SC-90-66
Loaf Conveyor: CB-0606
Blender: BL-20, BL-30G
Food Cutter: 8141, 8181-D
Grinder: 4046, 4056, 4146, 4152,
4156, 4166, 4256, 4632, 4732,
4812, 4822
Mixer: A-200-D, D-300-D,
H-600-D, L-800-D, M-802-U,
M-802-UG, V-1401-U, V-1401-UG,
H-600-DT, D-300-DT, A-200-DT,
AS-200-D, AS-200-DT, A-200-FD,
A-200-FDT, AS-200-FD,
AS-200-FDT
Mixer/Grinder: 4266, 4346, 4352,
4246, 4356A, 4356J, 4246-S,
4246-HD
Mixer/Grinder/Chiller: 4356C
Vertical Cutter/Mixer: VCM-25
US, VCM-40 US, VCM-130 US
Patty Machine: PM-60, PM-60-A
Rotary Meat Flaker: RF-15
Slicer: 1612, 1712
Tenderizer: 403-U
Larding Attachment: 21
Loaf Mold: 80
Wrapping Machine: FC, ESW
Wrap Station: W-3
S/S Scales: Standard 7000
Series
Scales: 402, 1733-P, 1733-SS,

3000, 7000, 1500 U, 1500 VU.
Scales (with Separate Table or Stand): 1000, 1000S, 2000S, 1510U, 1510-2U, 1540U, 1520, 1541, 1800, 1840, 1850, 1860, 1841, 1870
Counter Beam Scale: 41-1000SP, 41-1050SP
Spring Dial Scale: 45-1000SP, 45-1050SP
Single Beam Scale:
45-3132-HOB-SP
Double Beam Scale:
41-3132-HOB-A21-SP
Full Capacity Beam Scale:
41-3132-HOB-H03-SP
Bone Dust Remover: ABR-1-U
Cutter/Mixer: HCM-300, HCM-450
Scale Counter Spring Dial:
HOB-15
Saws - Slant: 5700D
Vertical: 5701D, 5801
Scale & Packaging System: 5000, 1865
Receiving Scale: 7900-..
Scale: 1871
Molder: 80A, 80
Refrigerator, Model Q.. S/S
Freezer, Model QF..S/S

C. HOEGGER & COMPANY LTD.

SWITZERLAND
Alpina Cutter: PB-50, PB-60, PB-80, PB-125, PB-200, PB-300, PB-500
Alpine Clipping Machine:
DK-1060
Automatic Vacuum Filler and Stuffer: KF-1100, KF-1070, KF-1140
Alpina Vacuum Cutter: PBV-200-1110, PBV-330-1110, PBV-540-1110

HOEGGER ALPINA A.G.
GOSSAU, SWITZERLAND
Piston Stuffer: "Alpina"
EWF30-1150

HOLLEY EQUIPMENT COMPANY
GAINESVILLE, GEORGIA
S.S. Chili Tank: TD-84
Cooked Poultry Parts Deboner:
CWM-84
Belt Conveyor: BC-84

HOLLY SYSTEMS, INC.

BOCA RATON, FLORIDA
Patty Machine: "Ultimate" 1, 1A

HOLLYMATIC CORP.

PARK FOREST, ILLINOIS
Conveyor: 611
Grinder-Mixer: GMC, GMG-150, GMG-180, GMG-180A, GMG-175
Patty Machines: Super 54, 400, 500, 500A, 580, Powerform 800, Powerform 840, 840-A, 200-U, HG-850, 2077
Conveyor: 612
Tenderizer: AMT-650, AMT-625, 625-A, 625-B, 675
Meat Log Cutter: 369
Speed Steak Machine: BA
Power Core Conveyor: 845, 805
Seasoning Injector: 660
Hydraform: 670, 670-A
"Cow Puncher" Scoring Conveyor: 837, 814, 535
Cheese Spreader: CS-..
Patty Machine: 879, 880
Loading Conveyor: 818
Precision Bulker: 120
Automatic Feed Grinder: 190
Patty Machine: 865
Piston Stuffer: 25S, 55S

HOLLYWOOD PLASTICS, INC.

LOS ANGELES CALIFORNIA
Tote Boxes: Types 1, 2, 3, 4, 5, 7

HOLMATIC, INC.

SOUTH SAN FRANCISCO, CALIFORNIA
Filling Machine w/o Agitator:
DF-10, DF-20
Agitator for Filler: DF-10,

AD7-10/20
Packaging Machine: CM-13
Tray Sealing System: TR-2S
DOUGLAS HOMS CORP.
BELMONT, CALIFORNIA
S/S Dial Scales w/Dashpots
(Platform with welded studs & wing nuts for easy removal):
28DS, 1000DS, 24DS, 5DA, 10DS, 20DS
Dial Scales w/Dashpots: 5DC, 10DC, 20DC, 24DC, 28DC, 2000DC

HOOPER ENGINEERING COMPANY

ELMHURST, ILLINOIS
VAC Packaging Machine: 503, 504, 1000, 505, 1500, 1501, 1600, 1000-B, 2500, 1000C, 1000D
Vacuum Packaging Machine: 2600, 4000

HORIX MFG. COMPANY

PITTSBURGH, PENNSYLVANIA
Flo Fill Filler: HB-...-DA, HF-...-DA, HA-...-DA

HOWE CORPORATION

CHICAGO, ILLINOIS
Ice Flaker (w/Storage Bin): 20-E
Ice Flaker (Hanging): 30-EE
Ice Makers: 10-E, 15-E
Ice Flakers: ..E, ...E

S. HOWES COMPANY

SILVER CREEK, NEW YORK
Incline Screw Conveyor
Mixer: DA-...

HOWE-RICHARDSON SCALE COMPANY

CLIFTON, NEW JERSEY
XL Beam Scale (w/S/S Platform & a Stand): 5400-S, 5401-S, 5402-S
Magna-Weight Bench Scale (w/S/S Platform & a Stand):
5600-I-S, 5700-I-S, 5800-I-S

XL Dial Scale (w/S/S Platform & a Stand): 6400-S, 6401-S, 6402-S
 XL Weight-O-Graph Scale (w/S/S Platform & a Stand): 7401-S, 7402-S
 Magna-View, DPMV, Scale (w/S/S Platform & a Stand):
 9300-1-S, 9400-1-S, 9500-1-S
 Magna-View, SPMV, Scale:
 9600-1-S, 9700-1-S, 9800-1-S
 Mechano-Weight Scale (w/S/S Platform & a Stand):
 5700-3-S, 5800-3-S

A. W. HUGHES COMPANY
BENSENVILLE, ILLINOIS
 Aer-Vac Unit
 Comvac Unit
 Rotoclaw: Mark II
 Rotoclawer: Mark III
 Rotoclaw Junior

HUGHES CO., INC.
COLUMBUS, WISCONSIN
 Rotary Drum Blancher: 02585,
 02586, 02587, 02867
 Auger Blancher: 80, 120, 160
 Oscillating Conveyor: 100
 Insulated Rotary Drum Blancher:
 06104, 06109, 06114, 06179
 Insulated Rotary Blancher:
 06-250
 Belt Cooler: 12-636
 Dewatering Shaker: 22

HUNTINGTON INDUSTRIES
BETHRAYA, PENNSYLVANIA
 Tray Maker Machine
HUSSMANN FOODSERVICE COMPANY
ST. LOUIS, MISSOURI
 Continuous Oven: CTX-Gemini

H-WORTH, INC.
SHEBOYGAN FALLS, WISCONSIN
 Sausage Machine: 100

HYCOR CORPORATION
LAKE BLUFF, ILLINOIS
 S/S Rotary Strainer: RSM-....
HYDRO-THERMAL CORP
MILWAUKEE, WISCONSIN
 Wizzard Drum Opener: F (Cut Outside the Chime)
HYTROL CONVEYOR COMPANY INC.
JONESBORO, ARKANSAS
 Poultry Parts Conveyor: TR-78
 Conveyor TA-79-G

I

ICORE DIV./ACUREX CORP.
MOUNTAIN VIEW, CALIFORNIA
 Checkweigher-Classifiers: 400 Series, 500 Series, 1200 Series, 1700W, 1700S/S, 2000W, 2000S/S Series
 Sorting Conveyor, Channelizer: CH
 Metal Detector (For Unpackaged Product): 60 Series, 70 Series, 80 Series
 Checkweigher: Mark II, Mark IIA, Mark III
 Weightable/Conveyors: Frame 22, Frame 23, Frame 33, Frame 40
IDEAL EQUIPMENT CO., LTD.
MONTREAL, QUEBEC, CANADA
 Packaging Machine: SL-..

ILLINOIS CUSTOM EQUIPMENT COMPANY
BEDFORD PARK, ILLINOIS
 Cap and Clip Cutter: 350-1, 350-2
 Chub Cutter: CC-1, 11

INAUEN MASHINEN A.G.
HERISAU, SWITZERLAND
 Vacuum Packaging Machines,
 Series VC 999: 01DK/01DKN,
 03DK/03DKN, 04DK/04DKN, 07DK,
 07DKB, 07DK/DKN, 06E

Hot Water Shrink Tanks: 25.48E, 25.48D, 62.41, 85.47E, 85.47D
 Bag Loading System: VC 999
 Bag Dispenser, Series VC-999

INDUSTRIAL DESIGN & MACHINE CO.
NORFOLK, VIRGINIA
 Fat Measuring Tool: H-2622-R1
 Ham Circumference & Carcass Length Measuring Tool:
 H-2622-R2
 Ham Gauge Tool: G-2789-1

INDUSTRIAL GAS DIVISION
AIR PRODUCTS AND CHEMICALS, INC
ALLENTOWN, PENNSYLVANIA
 Freezer: "Cryo-Quick"
 GR-....-PO

INDUSTRIAL INNOVATIONS, INC.
RENFREW, PENNSYLVANIA
 Liver Dewatering System
 (Incline Conveyor,
 Dewatering Shaker, and Lazy Susan): APS-3

INDUSTRIAL METAL PRODUCTS CO.
INC., SAN BRUNO, CALIFORNIA
 Vibrating Conveyor: 711

INDUSTRIAL KNITTING INC.
MONTREAL, QUEBEC, CANADA
 Fully Automatic Netting
 Machine: 44
 Air Operated Meat Stuffing
 Machine: 1616

INDUSTRIAL PARK MACHINE & TOOL CO., INC.
SOUTH CHICAGO, ILLINOIS
 Excel Pak Systems Cartoner:
 A4-83

INDUSTRIAL SPECIALTIES CORP.
NIXA, MISSOURI
 Automatic Turkey Basting Unit:
 5T

INDU-TRONICS
GAINESVILLE, GEORGIA
Automatic Poultry Sizing Scale:
SMS-SS1836, 200BB "Silverline",
Silverline system "XL"

INTEGRAL PROCESS SYSTEMS, INC.
PARK FOREST, ILLINOIS
Cryotransfer Freezer: 18-11,
24-11, 36-11, C-....
Nitrogen Freezer: .2, .3, .4
Cheese Applicator: C-24, C-36
Sauce Applicator: S-24, S-38
Shuttle Conveyor: 618, 624, 836,
848, SC...., SC....S
Cryotransfer Freezer Tunnel: XB-....
C (Carbon Dioxide), CK
(Liquid Nitrogen)
Automatic Patty Collator-
Shingler: IPS-SG02
Conveyor: 2-30, C.T.
C02 Freezer: C-.....-1

INTERNATIONAL MARKETING
LINCOLN, NEBRASKA
"Dura Life" Plastic Drums:
Sealable Plastic Head and
Slip-on Lid

INTERNATIONAL OFFICE APPLIANCES
NEW YORK, NEW YORK
Cyclone Meat Roll Tying
Machine: TS-25
"Dove" Meat Roll Tying Machine:
DT-1

INTERNATIONAL SALT COMPANY
CLARKS SUMMIT, PENNSYLVANIA
Brine Tank: Wood
Lixator: Sterling
Brinemaker "Sterling Brinopak":
IS-....
Pur-O-Pak Brine Purification
System: PP3000, PP6000,
PP12,000
Fiberglass Polyester Brine
Tank: 81-060

INTRALOX, INC.
NEW ORLEANS, LOUISIANA
Belt (Food Contact)
Plastic Open Hinge: KD-10900
Belting (Food Contact):
Flat Top Intralox CD-1
Belt (Food Contact) 1" Pitch
Flush Grid: 10800, 10800 FLT
Belt Open Area: 30000
Plastic Belts (Food Contact):
Plastic Open Hinge w/Side
Guards: 10900SG
Plastic Open Hinge w/Streamlined
Flights: 10900 FLT
Plastic Open Hinge w/Streamlined
Flights and Side Guards:
10900 FLT/SG
Belt (Food Contact) 1" Pitch
Raised Rib: 10880

IOWA BEEF PROCESSORS, INC.
DAKOTA CITY, NEBRASKA
Hide Stripper: D
Edible Fat and Bone Cyclane:
FBC-1

IRVINE COAST ROYALTIES, INC.
NORTH HOLLYWOOD, CALIFORNIA
Spiral Slicing Machine: 1025

ISLAND EQUIPMENT COMPANY
HIALEAH, FLORIDA
Bone Conveyor

ITC BREDDO DIVISION
KANSAS CITY, KANSAS
"Likwifier" Mixer. LOR-...,
LOR-..., LOR-..., LOS-...,
LOS-..., LOS-...,
LORW-..., LORW-...,
LORW-..., LOSW-...,
LOSW-....

ITT ENGINEERED VALVES
LANCASTER, PENNSYLVANIA
Diaphragm Valve:
Series 4940-802-R2
Sanitary Type Diaphragm Valve:
....-4920-.....,

...-4120-....,
...-4930-....,
...-4130-....,
...-4940-....,
...-4140-....,
...-4170-....,
...-4170-....,
...-4790-....,
...-4190-....

LEN E. IVARSON INC.
MILWAUKEE, WISCONSIN
"Schroder" Kombinator
MKB 04/178-1400 w/pump KL05
UKB 04/178-1400 w/pump KL05
Margarine Packaging Machine
"Bock" FOB....
"Benhil" Margarine Filling &
Packaging Machine: 8345

J
J & B SAUSAGE COMPANY, INC.
WAELEDER, TEXAS
S/S Meat Tumbler: VT-1000

JABSCO PRODUCTS
A UNIT OF ITT CORP.
COSTA MESA, CALIFORNIA
Sanitary Pumps: Series 15010,
15030, 15050, 15070, 15170
Sanitary Positive Displacement
Pumps: 25500, 25550, 25600,
25650, 25750, 25800, 25850
Sanitary Centrifugal Pumps:
701, 702, 703

JACCARD CORPORATION
ORCHARD PARK, NEW YORK
Steak Cutter (Portion-Matic):
1070, 1070-A
Slicer (Instant-Matic): CKS
Tenderizer (Tender-Matic):
CA-100, E-80, E-90, CA-101,
CA-102, H, J, E-93
Skinning Machines: GG-35G,
GG-50G
Vacuum Packaging Machine:
VC-999-..., "Super Jumbo"

Dicers: TA-84, TA-84S, TA-108S,
Tref Junior
Dicers: TA-108/3' and TA-108/4
Dicer/Slicers: Piccolo II,
DerBy, Sprint, Unimat 108,
Unimat 108/2, CuBemat 120,
CuBemat 144
Injector Pokomat: P30/450,
P8/270, P20/310, P10/300,
P14/300
Skinning Machines: GG-35P,
GG-35PB, GG-50A
Meat Slicer: TK-640, TK-920,
TG-180, TG220
Automatic Pickle Injector:
PI-..., PI-7, PI-9, PI-13,
PI-16, PI-25, PI-40, PI-80
De-Rinding Machine: N-520

JACOBSON MACHINE WORKS, INC.

MINNEAPOLIS, MINNESOTA
Meat Crusher "Full Nelson"
1-1614-B, 1-2214-B, 1-3414-B

LUTETIA JAEGAR, INC.

TAMPA, FLORIDA
Vacuum Tumbler: 4
S.S. Vacuum Tumbler: 3
S.S. Vacuum Tumbler: 5, 6
S.S. Meat Loader: 2
Injector Tenderizer: 3
Tenderizer: 2I

JAMAR CORPORATION

ELMHURST, ILLINOIS
S/S Stuffing Horns: S, R, L, RB

JAMM INDUSTRIES

CHICAGO, ILLINOIS
S/S Wire Belt Conveyor: J-100,
JD-200, JD-300, JT-400

J AND R MANUFACTURING

MESQUITE, TEXAS
"Oyler" Smoke Pit: SS-1, SS-2

HARRY P. JAMES

STOCKTON, CALIFORNIA
Sanitary Type Valve: 3-2, 2-3

JARVIS PRODUCTS CORPORATION

MIDDLETOWN, CONNECTICUT
Vent Cutter: VC (Surfaces of
machine contacting carcasses
must be sanitized between
each use with 180° F. water
or solution of 20 ppm residual
chlorine at point of use.)
Dehider w/Rear End Exhaust:
JC-1

Hydraulic Hock Cutter &
Dehorer: 25C, 26K
Hydraulic Dehorer: 50-D
Hydraulic Cutter; Hock/
Dehorer/Loin Dropper: 30CL
Hydraulic Beef and Hog Head
Dropper: 3HD
Dehider: Starcraft
Air Scribe Saw: 600F, 600G
Air Multi-Purpose Saw: 700F,
700G
Air Scribe & Loin Saw: 800F,
800G

Air Saw: 900F, 1000F
Sheep Brisket Shear: "Real Cold"
Hog Neck Breaker: 3300 HNB
Pneumatic Hock Cutter: 400 HC
Hock Cutter: HC-400
Electric Bone Saw: 4001, 4002
Brisket Saw: 5 DM, MG-1
Electric Dehider: DH-1, DH-2,
DH-3, DH-4

Hydraulic Carcass Splitting
Saw: "Hydra-Splitter", OTT.
Loin Dropper: 25CL
Lung and Kidney Remover: LKE-1
Jarvis "Buster" Band Saws:
(Adequate sterilizing facili-
ties must be provided. This
will include a hot water hose
with an adequate supply of
180° F water.): H080, S760
Sig Flaying Knife (Not accept-
able for trimming grubs)
Electric Reciprocating Saw: 45E
Carcass Splitting Saw: 44
Air Reciprocating Saw: 45E
Individual Off-line High
Pressure Bird Washer with

Chlorinator: TC-100, C-100
Carcass Band Saw w/Water Flush
and Anti Drip Device:

"Buster" III, IV, V (The water
flush device does not preclude a
suitable sterilizing system.)

Dehider: Starcraft II

Sheep Dehorer: 425-8

Hydraulic Saw: 700F, 1000F

Oil Gland Cutter: OGC-1

Neck Breaker: DNB-1

Low Voltage Electrical Carcass

Stimulator: BV-80

Saw (one-piece blade):

Wellsaw 404, 424, 444, 464

Saw: Wellsaw 504

Hydraulic Dehorer: 50G

Hydraulic Scribe Saw: 600 FS

Hydraulic Multi-Purpose Saw:

700 FS

Hydraulic Scribe & Loin Saw:

800 FS

Hydraulic-Hog Brisket Saw: HBS-2

Pneumatic Poultry Neck or Leg

Cutter: CPE

Pneumatic Turkey Neck or Leg

Cutter: CPP

Tongue Bone Cutter: TBC

DONALD S. JARVIS, INC.

EDGEMONT, PENNSYLVANIA

Scalder: H71-375

"Holly-Reynolds" Chill Vat: 160

JASEC, INC.

ATTICA, INDIANA

Electric Carcass Stimulator:

..AC, ...AC, ..DC

J. D. EQUIPMENT COMPANY

DALLAS, TEXAS

Cooker: CD-1, CD-2

Dip Tank: BT-1

JENSEN ASSOCIATES INC.

RIVER VALE, NEW JERSEY

Chicken Dolly

Cutting Board: Thermo-Plastic

JET SPRAY
WALTHAM, MASSACHUSETTS
Refrigerated Dispenser: TJ3

JETNET CORPORATION
CARNEGIE, PENNSYLVANIA
Applying (Jettyer Netting):
Hand CHL, Hand CHM, Hand CXHL,
Pneumatic FF-1001-Type-CAL,
Pneumatic FF-1001-Type-CXAL
Net Loading Cartridge: S/S
"NetMatic" Net Loader: F-4000

J-HAWK PLASTICS
LEAWOOD, KANSAS
Cutting Board: Kimo Plastic

JOHNSON BROTHERS MANUFACTURING,
LTD. WINNIPEG, MANITOBA, CANADA
Cattle Head Skinning Stanchion:
JPH-2
Hide Puller: JP-2

C. JOHNSON CHEESE EQUIPMENT, INC.
PLAINFIELD, WI
Horizontal Cheese Block Cutter:
CJ-....

JONES & HUNT INC.
ORWIGSBURG, PENNSYLVANIA
Storage Tank: Plastic

JONES SUPERIOR MACHINE COMPANY
WAUKEGAN, ILLINOIS
Band Saw (Packers): 19-A, 53-A,
54-A
Ribbon Blender: SRB-....
Traveling Table Band Saw: 200S
Stationary Table Band Saw: 190S
Ham Tumbler: HT-....

JOY MFG. COMPANY
WILMINGTON, MASSACHUSETTS
Greer Battering Machine: FBA
Greer Breading Machine: FBR

JULIAN ENGINEERING COMPANY
CHICAGO, ILLINOIS
"CLASS" Water Spray Cabinet:
1020
"CLASS" T-Bar Product Conveyor:
1060
"CLASS" Automatic Loader: 1080
"CLASS" Belt Unloader Conveyor:
1070
"CLASS" Brine Deluge Cabinet:
10340
"CLASS" Coagulant Deluge
Cabinet: 1050
"CLASS" Cook Cabinet: 1010
Brine Chill Cabinet: VBC-100

JUPITER OF G. VERITA COMPANY
SUFFERN, NEW YORK
Pneumatic Dehider: HD-7

JUSTIN ENTERPRISES, INC.
FAIRFIELD, OHIO
Fibre Glass Tank, Acceptable
for brine & water storage.

JUSTIN FIBERGLASS INC.
GEORGETOWN, DELAWARE
Fiberglass Storage Tank: 142
(Acceptable for storing water
or brine.)

JVR INDUSTRIES
BUFFALO, NEW YORK
Vacuum Packaging Machine:
CV-3CS, CV-8CS

K
K-TRON, INC.
SCOTTSDALE, ARIZONA
S/S Platform Scale: B3W

KAISER ALUMINUM & CHEMICAL
COMPANY, CHICAGO, ILLINOIS
Foil Crimper: HCT-802, HCT-801,
HCT-803
Foil Container Closing Press:
ACM-400
"Air-O-Matic" Pie Press: A-800

J. KARLBERG ASSOCIATES
WYCOMBE, PENNSYLVANIA
Stand and Mounting Bracket:
100
Link Conveyor: 110
Stuffing Table: 120

KAMFLEX CORPORATION
ADDISON, ILLINOIS
Conveyor: 700-...., 700A-....,
702-...., 703-...., 704-....,
705-...., 715-....
810-...., 811
S/S Conveyor: 732-....,
733-.... 734-....
Boning Conveyor: 771
Walking Beam Conveyor: 781
S/S Wire Belt Conveyor: 731-....
Lazy Susan Turntable: 901-....
S/S Multi-Level, Packoff Turn-
table/Conveyor System: 905-....
Metal Detector Conveyor: 791-....
Metal Detector: 510-...., 520-....

KANAFLEX
COMPTON, CALIFORNIA
Clear Hose: Series 200SFG,
210HFG
Hose: 290 FG

KARRES GMBH AND COMPANY KG.
STUTTGART, WEST GERMANY
S/S Smokehouse: U2800/1, U2800/2,
U2800/3, U2800/4, 1600

KARTRIDG PAK, INC.
DAVENPORT, IOWA
Packaging Machine (Chub): 40,
41, 33, 34, 36, 37, 38-1,
39, 42-1, 42-2, 50, 43, 44-3
KP Vacuum Bagger: 306-2, 306-3
Vacuum Deaerator: 201-1
Weiner Stripper: 302-2, 302-3
Kartridg Pak Deboner: 312-1
Meat Chiller: 312-1-C
Meat Stuffing Pump: 313-1,
313-2
Compensating Cylinder: KS
Deboner: 318-1, 318-2, 318-3

Continuous Anyl-Ray Fat
Analyzer M-401
Deboner: 318-2B (To Be Used in
Conjunction with Bone Press:
312-1.)
Packaging Machine, Chub: 38-2
Meat Sample Compactor: 316-S1
"Anyl-Ray" X-Ray Fat Analyzer:
M-201, 316-3
Mechanical Deboning Machine:
318-2A
318-2., 318-2..
318-3., 318-3..
318-23., 318-23..
Anyl-Ray Fat Analyzer: 316-4A
Pump Feeder: 318-P
Portable Fat Analyzer (Par):
322-1
Tortilla Folder: 323-1

KASON CORPORATION
LINDON, NEW JERSEY
Vibroscreen: K-30-1-SS

HENRY B. KATZ ASSOCIATES
SHORT HILLS, NEW JERSEY
Automatic Gablet Wrapping
Machine: K-Wrapper

KEATING OF CHICAGO
CHICAGO, ILLINOIS
Deep Fat Fryer w/S/S
Cabinet: TS-14,-18,-20,-24
"Wimco" Oven w/S/S Interior
& Exterior: 27-2 DOXSS

KEEBLER MFG. COMPANY
CHICAGO, ILLINOIS
Mixer: Titan-238 (Paddle must
be removed daily unless
solidly welded to shaft.)
Cooker: Jourdan (Equipped with
S/S pipe and sanitary pump
which can be readily disassem-
bled for cleaning.)
Shoulder Knife: 458
S/S Vat: 341

KEENLINE CONVEYOR SYSTEMS
OSHKOSH, WISCONSIN
Conveyor: OM-307-716

KEK, INC.
BRISTOL, PENNSYLVANIA
Mill, Betagrind: BG34-SS
(Dry Product Use Only)

KEMA NOBEL FOOD SYSTEM
KLIPPAN, SWEDEN
Boning System: "Been-A-Matic"
001

KENFIELD CORPORATION
MINNEAPOLIS, MINNESOTA
Vacuum Sealers: C-14D, C-14DN
C14E, C14EN

KENT COMPANY
CHICAGO, ILLINOIS
Freezer: Liquid

KENTCO
NORTH MIAMI, FLORIDA
Poultry Cutter: KCC-100,
KCC-200
Poultry Gizzard Peelers:
Series K-...
Poultry Cutter: KCC-100,
KCC-200
Poultry Gizzard Peelers:
Series K-...
Poultry Killing Machine: Rajah

KENTMASTER MFG. COMPANY
LOS ANGELES, CALIFORNIA
Hog Splitting Saw: KM-110,
KM-130, KM-160
Beef Splitting Saw: KM-75,
KM-151, KM-203, 200
Beef Brisket Saw: KM-153,
KM-500
Hog Brisket Saw: AHB, EHB
Dehorning Saw: KM-650, AD
Breaking Saw: 600, Colt
Ham/Shoulder Marking Saw: 149,
AM

Combination Ham & Shoulder &
Scribe Saw: AC
"Pace-Setter" Brisket Saw: 500
Primal Cut Saw: APC, 77 and
"Superspeed"
Carcass Band Saw: Bandmaster,
"Bandmaster" III Adequate
sanitizing facilities must be
provided. This will include
180° F. water.
Beef Leg Cutt-Off Saw, AL
Dehorner: Hydro-Clipper II
Hydro-Clipper I
Carcass Band Saw: BANDMASTER
II (Adequate sanitizing facil-
ities must be provided.
This will include 180 degrees
F. water.)
Saws: SC-...
Hydro-Clipper Leg Shear: HL-1

KENTUCKY COLONEL BARBECUE
LEXINGTON, KENTUCKY
Oven: A

KERCO COMPANY, INC.
ST. LOUIS, MISSOURI
Bacon Conveyor: 200, 300

KERRES GMBH & COMPANY KG
WEST GERMANY
Smokehouses: KBS700EL,
CS700EL, CSI...EL, 1...EL,
U2.../., US2.../.

KERR SA.
SWITZERLAND
Belts (Food Contact): F5, F10,
F20, F22, F30, P6, P10,
W20, W30
Belts (Packaged Product): R10,
R18, R20, S10, L10D,
L20D

KEY EQUIPMENT COMPANY
MILTON-FREEWATER, OREGON
Scalper: 17A64
Air Cleaner: 2B68
Dewatering Shaker: 1411

KEY TECHNOLOGY, INC.
MILTON-FREEWATER, OREGON
Deicer Shaker: 403131
ISO-FLO Dewatering Shaker:
403916, 403917

KEYSTONE VALVE
HOUSTON, TEXAS
4" Butterfly Valve: 99-S
w/pipe spreader

KILIA FLEISCHEREIMASCHINEN
KIEL, WEST GERMANY
"Kilia: Rapid Cutter: 2000S

KINETIC EQUIPMENT COMPANY, INC.
PLANO, TEXAS
Conveyors: BCE-..., BCEH-...
CEH-CB-...
Lazy Susan: LS-...
Conveyor: OC-...
Boning Table: BC-...
Stationary Boning Table: SSSBT
Trimming Table: SSTT
Double Station Boning Table:
SSDSBT
Head Work and Trim Table:
SSHWT

Ham Pump Table: SSHPT
Head Flush Cabinet: SSHFC
Pluck and Gullet Trim Table:
SSSPGTT, SSDPGTT
Revolving Head Flush Cabinet:
SSRHFS
Tripe Washer: SSUTW
Patty Packing Table: SSPPT
Stuffing Table: SSST
Head Inspection Stand: SSHIS
S/S Screw Conveyor: SSSC-...
Meat Pump: SSMP
Tamale Machine: SSTM
Receiving Table: GRT-...
Conveyors, PRCC-...

KING ENGINEERING CORPORATION
ANN ARBOR, MICHIGAN
Sanitary Pressure & Level
Sensing System

Model: "Acrasensor" II

KLAUS INDUSTRIES
MT. PLEASANT, TEXAS
Oil Sac Sutter: I

KLR MACHINERY, INC.
BATH, NEW YORK
Fresh Meat Container:
"Tender Tainer" 001/83

KLKLOK CORPORATION
ATLANTA, GEORGIA
"Captain C" Packaging Machine:
HS-...
"Captain D" Packaging Machine:
HS-...
"Captain G" Packaging Machine:
HS-...
"Captain H" Packaging Machine:
HS-...
"Captain S" Packaging Machine:
HS-1...
"Captain K" Packaging Machine
Horizontal End Load
Cartoning Machine: Magnum
HMS

K-M CRYOGENICS, INC.
HOUSTON, TEXAS
Liquid Nitrogen Freezer:
CFF-...

KNUD SIMONSEN INDUSTRIES
REXDALE, ONTARIO, CANADA
Hog Head Brush: 1B/2, 2B/L
Mixing Vat: 1800-E
S/S Curing Vat: 523629
Continuous Smokehouse:
KSI-C-...
"LASKA" Cutter: MK-...-S
K.S.I. Screw Conveyors: D4444,
D4445
Liquid Smoke Applicator:
KSI-7500-1
Brine Chill Unit: KSI-7500-5,
BC-1R-..., BC-2R-...
Unloading Table: KSI-7500-7
Tempering Duct: KSI-7500-2

Pre-Chill Cabinet: KSIC-7500-4
Dry Sausage Oven: DSO-G-...,
DSO-S-...
Conveyor D-4902
Ham Boning System--consisting
of the following:
Conveyor: AT-1248;
Conveyor: AT-1305
Ham Fat Trim Table: AT-1312
Whole Ham Conveyor: AT-1244
Ham Feeding Conveyor: AT-1288
Vat Dumper: AT-1255
Combo Dumper: D-5559
Main Boning Conveyor: AO-454
Smokehouses: BPO-RC..., BPO-RS...
Hog Neck Washer: KSI/SKF
S.S. Pickle Injector: H-102
Electronic Fat Measuring Device:
"FAT O METER" FOM
Brine Chill Test Unit: BC-1R
S/S Tables: A4-635, A4-636
Carcass Vacuum System: KSI
Buggy Dumper: D-5000
Automatic Pickle Injector:
FGM-...
FGM-...

KOACH ENGINEERING, INC.
LOS ANGELES, CALIFORNIA
Cryogenic Immersion Freezer:
CIF-3..

KOBROWSKI MACHINERY COMPANY
CHICAGO, ILLINOIS
Presto Dicer (Beilhack): A-84

KOCH SUPPLIES, INC.
KANSAS CITY, MISSOURI
(Self-feeding) Grinder: K-56
Cutting Table
Viscera Table
K-Frame Tables: (Galvanized
Frame): 01-14-..., 01-20-...
K-Frame Tables (S/S Frame):
01-27-99, 01-28-...
Packaging Machine "Multivac":
AG-6, AG-8, AG-80, AG-800,
A-300, A-400, AB-100, M-8...,
M-8..D, M-72, R-7..., R-5...,
R-80

Gate Conveyor: 26 24 20
 "Inject-O-Mat" Pickle Injector:
 12351, 12350, 12352, 12354,
 12375
 Product Packing Table: 01-17-31
 Boning & Trimming Table:
 (Galvanized Frame): 01-14-...,
 01-20-...
 Ham Pumping Table: (Galvanized
 Frame): 01-14-58
 Ham Pumping Table (S/S Frame):
 01-28-45
 Sausage Stuffing Table:
 (Galvanized Frame): 01-14-...,
 01-20-...
 Sausage Stuffing Table (S/S
 Frame): 01-28-...
 Boning Table w/Back Splash:
 01-17-...
 Utility & Wrap Table:
 (Galvanized Frame): 01-14-...,
 01-20-...
 Utility & Wrap Table (S/S
 Frame): 01-28-...
 Trimming Table: (Galvanized
 Frame): 01-14-..., 01-20-...
 Trimming Table (S/S Frame):
 01-28-...
 Sausage Bucket: 01-12-...
 Scale Conveyor: 26 26 00
 Belt Conveyor: 26 26 65
 Horizontal Product Conveyor:
 26 27 75
 Overhead Bone Conveyor: 26 27
 70
 S/S Meat Truck: 01-17-03
 Meat Truck (Hot Dipped
 Galvanized): 01-14-...
 Sealing Machine (Multivac):
 AG-4, B-6, BG-6, R-67, R-70
 Fat Control (Digital):
 Honeywell
 Alpina Cutter: KA-175, KA-275,
 KA-440, KA-660
 Portable Cook Tank: SP-18424
 Worm Screw Conveyor: 28 26 30
 Honeywell DFC Console: 29 04 00
 Durasan Cutting Boards:
 01-14-..., 01-17-...

Koch Dicers: 28 30 00, 28 60 00
 Treif Dicers: 21 01 44, 21 01
 08
 Portable Inclined Belt
 Conveyors: 26 28 50, 26 29 00
 Triple Track Broiler: 22 30 00
 Inclined Belt Conveyor: 26 29
 50
 Head Flushing Cabinet: 10 00 74,
 10 00 75, 10 00 76, 10 00 77,
 10 00 78, 10 00 79
 Smokehouse Trucks & Cages: 2928,
 2929, 2925, 2453-7, 2453-8
 Dropped Meat Wash Stand: 01-11-36
 Umbrella Tripe Washer: 10 03 57,
 10 03 58
 Pluck & Gullet Tables: 10 01 27,
 10 01 28, 10 01 29
 Viscera Separating Table:
 10 06 89
 Beef Paunch Working Table:
 10 03 76
 Hog Head Holder: 10 01 01
 Paunch Truck: 10 00 72, 10 00
 69
 Head Inspection Stands: 10 00
 84, 10 00 86, 10 00 87, 10 00
 88
 Fat Receiver & Washer: 10 06 99
 Hog Scalding Vats: 10 02 29,
 10 02 30, 10 02 31, 10 02 35,
 10 02 36
 Head Inspection & Work Truck:
 10 07 00, 10 07 01
 Tripe Scalding: 10 03 59,
 10 03 60, 10 03 62
 Head Working and Trimming
 Table: 10 02 93
 Offal Truck: 10 01 05
 Loaf Rack Truck: 01-20-...,
 01-14-..., 01-19-...
 Nesting Smokehouse Truck: 32921
 Cattle Head Loops: 10 00 91,
 10 00 93
 Head Inspection Truck: 10 02 97,
 10 02 98, 10 02 99
 Revolving Tripe Ring: 10 03 68
 Hog Viscera Inspection Table:
 10 00 96, 10 00 99

Moving Top Hog Inspection
 Table: 10 07 02 (sanitized
 with 180° F. water.)
 Truck Smokehouses:
 32 00 01, 32 00 02, 32 00 03,
 32 00 45, 32-01-55, 32-01-57
 S/S Curing Tanks: 01-12-...,
 01-16-...
 Hide Puller: 10 02 80
 Koch Control Plus Weight
 Control: 21 40 00
 "Maja" Pork Skinner: SKS350,
 SKJ500, VAZ500, VAZ502,
 VBA-505
 Revolving Head Wash Cabinet:
 10 02 88
 Primal Cut Wrapping & Bagging
 Station: 21 01 01
 Frey Electro-Hydraulic Stuffer:
 24 53 30, 24 53 70
 S/S Lazy Susan Tables: 26 22 50,
 26 22 60, 26 22 70, 26 23 50,
 26 23 60, 26 23 70, 26 28 25
 "Multivac" Sealing Machines:
 AGW, AGV, AG-5, B-7
 S/S Cook Vats: 01-20-...
 Vacuum Ham Tumbler: 24000
 S/S Boning Table: 26 28 00
 "Grand Prize" Smokehouses:
 32 01 42, 32 01 43, 32 01 44,
 32 01 45
 "Palma" Grinders: KP-250,
 KP-300, KP-400
 Ham Pump: 011227
 "Koch-Farpa" Stuffer: KF-50,
 KF-100, KF-150, KF-30
 "Koch" S/S Cutter KS-20, KS-30,
 KS-40, KS-75, KS-125
 Low Voltage Electric Carcass
 Stimulator: 150LV
 Vacuum Tumbler: 478000
 Steam Cabinet: 311141
 Smokehouse: KL-...
 Stuffer: "KS" P6-...
 Automatic Chopper Mixer
 Emulsifier: SELO-KS-FD-9
 Vacuum Tumbler: 478100
 Pickle Injector: "Injectomat"
 KR-...

Chub Cutter: KLC
 Emulsifier: KS.....
 "Koch" S/S Cutter: KS-200
 Frey Electro-Hydraulic
 Stuffer: Frey..
 "Multivac" Sealing Machine:
 AG-500 & AG-900
 White Tub: 01-07-07
 Blue Tub: 01-46-34
 S/S Dump Buggy: 01-45-28,
 01-45-29
 Packaging Machine: "Multivac
 A-200"
 White Tub: 01-07
 Blue Tub: 01-46-34
 Automatic Pickle Injector: Pl.,
 Pl..
 Stuffer: "Koch-Fatosa" KF-50,
 KF-100, KF-150, KF-30
 KOL-FLO CORPORATION
 BAYONNE, NEW JERSEY
 Liquid Cooler: DWC-10
 KONTRO COMPANY INC.
 ORANGE, MASSACHUSETTS
 Paddle Pump: PAC 60/S, PAS 60/S
 KOPPENS INDUSTRIES, INC.
 STONE MOUNTAIN, GEORGIA
 Conveyor: EC
 Transport Conveyor: TG
 Shuttle Conveyor: SCB.00-.00,
 SCB..00-.00
 Mixer: MK-...
 Conveyor: EC-..., EC-....
 Transport Conveyor: TG-....
 /...., TG-..../....
 Shuttle Conveyor: SCB-...
 /...., SCB-..../....
 Deep Fat Fryer: BR-..../....,
 BR-..../...., BR-..../....,
 BRS-..../...., BRS-..../....,
 BRS-..../....
 Conveyor: KTIG 5000/600
 KOPPENS MACHINEFABRIEK B.V.
 BAKEL, HOLLAND
 Automatic Batter & Breading

Machine:..EPR...
 Croquette Machine: CR-400
 Deep Fat Fryer: BR-S
 Patty Machine: VM-...
 Pre-Dusting/Flour Machine: PRM-900
 Shuttle Conveyor: SCB-900/600,
 SCB-1200/900
 KOSSUTH FABRICATORS, INC.
 ALGONA, IA
 Conveyor: KF-200
 GUNTER KRUSE PACKAGING, INC.
 DOWNERS GROVE, ILLINOIS
 "Swissvac" Vacuum & Sealing
 Machine: Superjumbo 900.
 Sealing Machine: 500, 550
 Vac-Pak Machines, Transmatic
 600, 610, Tandem 650
 Sealing Machine: DUO-410
 Vacuum & Sealing Machine
 Swissvac: Major Vertical 560
 KUHLMAN, INC.
 FLEMINGTON, NEW JERSEY
 S.S. Washer: BPSW-600
 S.S. Dryer: H1-PB-1000
 KUHLMAN, INC.
 MENOMONEE FALLS, WISCONSIN
 Cheese Cuber-Grater: 2-10
 Cheese Depositor: 26-..
 Meat Applicator 25-28
 Sauce Applicator: 24-36
 I. W. KUITER, INC.
 AVON, MASSACHUSETTS
 Kramer-Grebe "Cut-Mix" Cutter:
 w/S/S Bowl: CM...., VSM...
 Autovac Packaging Machine: Quick
 Automatic, Quick Duo, Junior I,
 Variant III, Variant IV,
 Variant V, Variant ST
 "Pylon" Truck Dumper: 119 (to be
 used with trucks equipped with
 anti-drip devices)
 Angle Grinders: 197, 198
 S/S Carts: CV-400, CV-600
 "Tiromat" Vacuum Packaging

Machine: CS-....
 "Fessman" S/S Smokehouse:
 T-3000, T-6000
 S/S Smokehouse Truck: CV-ST
 "Fessman" Continuous Frank Unit:
 T-4000
 Fill Clip Machine: FCA-S
 "Poly Clip" Packaging Machines:
 SFC-....
 Poly Clip Machines: DCA, DCA-U,
 DCD, DCH, FCA, SCA, SCD, SCH
 Linker & Stuffer: VA, Vf-325
 Continuous Stuffer: Vf-350
 Continuous Vacuum Stuffer:
 Vf-20, Vf-16, Vf-12
 Metal Detector: SMD, PMB
 "Tiromat" Vacuum Packaging
 Machine: CSVA430L (Gas
 Injection)
 Automatic Ham Filler:
 TWC-H3....
 Multineedle Injector: Hydra-BL-
 ... Hyrda-BL-..
 Elevator: "Omega" 750
 Vacuum Tumbler: PRT-... 750
 Crushing Mill: "Molistic" 750
 Piston Stuffer: FA-30, F-30S
 Smokehouse: T-7000
 Transfer Clip Automat: TCA
 Continuous Vacuum Filler:
 VF-10
 Portioning and Linking Machine:
 PA-30-4, PAL-51, PAL-52
 Vacuum Chamber Machine:
 "Compact"
 Meat Cutting System:
 Kramer & Grebe CCA-.....
 Automatic Vacuum Packing
 Machine: "Quick" 2000
 Tenderizer: 360
 KVP COMPANY, INC.
 SACRAMENTO, CALIFORNIA
 Belts (Food Contact)
 Plastic Flat Top: 21...U,
 22...U
 Gizzard Conveyor Belt: 11000S-U
 Belts (Food Contact)
 Plastic 615..., 620..

Plastic Chain w/Fused Top:
410..., 415..., 420..., 425...
Belts, Plastic, Food Contact
Chain w/Fused Tops: 410...,
415..., 420..., 425...
Plastic Belt: "Flow Top"
615..., 620...
Fluid-Flo Plastic Belt (For
Package Product Only): 62000
FF-WR, 62000 FF-WOR
Plastic Belts (For direct
product contact): 62000
Series STB, 62000 FFM

KYBURZ OF CALIFORNIA
WHITTIER, CA

Vacuum Tumbler: "..."
Pickles Injector: "REW-POK"
N-14
Meat Slicer: TK-...-2, TPS-...

L

L&A ENGINEERING & EQUIPMENT, Inc.
TURLOCK, CALIFORNIA
S.S. Broth Evaporator System:
L&A-....

L&L WELDING
MEDLEY, FL
Steam Cooker: LLW-100

LABELLETTE CO.
FOREST PARK, ILLINOIS
Applicator: 18S

LADISH COMPANY, TRI-CLOVER
DIVISION, KENOSHA, WISCONSIN
Air Operated Valves: Series 161,
162, 171, 262, 361, 371
Pump (Sanitary): PR, PRE, PRED
Tri-Flo Centrifugal Pump:
C-Series, SP-Series
Pressure Gauges: 54C28-X,
54C30-X
Magnetic Traps: A55, A55 MP
Bi-Metallic Dial Thermometer:
54-B52-X

Flo-Verter: 64-172
Tri-Blender: F...MD-B...S
In-line Filter: FM... with
filtering media B, C, D & E
LA HACIENDA MEXICAN FOODS CO.
LUBBOCK, TEXAS
Semi-Automatic Taco Fryer:
DSTM 480

LAND O' FROST, INC.
LANSING, ILLINOIS
Meat Vacuum Bag Packager
"Pouch-Vac" 100
Filler: 101

CLAYTON H. LANDIS COMPANY, INC.
SOUDERTON, PENNSYLVANIA
Conveyor's: 02827 & 8197
Limited Reduction Ham Boning
System Consisting of:
Conveyor: C-1, C-2, C-3,
C-4, C-5, C-6, C-7, C-8,
C-9, C-10, C-11, C-12,
C-13, C-14, C-15, MB-1
Holding Table: T-1
Packing Table: T-2
Trimming Bench TB-1

LANGE LIFT COMPANY
PEWAUKEE, WISCONSIN
Tipster: 12440

H. J. LANGEN & SONS LTD.
Mississauga, ONTARIO, CANADA
Carton Machine: B-1
Vacuum Meat Press:
H-95/S, H-105/S, D-110
Ham Vacuum Curing and Massaging
Wagon: W-90
Tumble Cure: B-120
Tumble Cure w/Vat: W-80
Can Feeder: V-86
Can Filler: V-79
Vat Dumping Device: P-82
Can Filling Machines: VP99/90,
VP99/120, V130/...., VP99/150
Ham Press H95/SV
Vacuum Tumbler/Injector R120...NI

Vacuum Ham Tumbler: V2M
Deboning Machine: HU-40
(All deboned product must be
inspected for bone and cartlid
fragments by the establishment
Deboning Machine: U-30 (All
deboned products must be
inspected for bone and cart-
lidge fragments by the
establishment.)
Deboning Machine: U-30
Centrifugal Beef Food Cleaner:
76P, 777P, 87P
Hoof Remover: DESER
Frozen Meat Cutter: B-17

LANIER MACHINE COMPANY
GAINESVILLE, GEORGIA
Poultry Killer: 1000
Line Divider: 3000

LAPARMENTIERE
PARIS, FRANCE
Tripe Washer & Cleaner: 57, 67,
68, 88
Tripe Defatter & Refiner: 555R,
666R, 68R
Washer Elevator: 475
Refiner Elevator: 375
Inspection Table: 1000
Centrifugal Beef Foot Cleaner:
76P, 777P, 87P
Hoof Remover: DESER

LASAR MFG. COMPANY
LOS ANGELES, CALIFORNIA
Frozen Meat Flaker: AU-MF,
CMF-G, CMF-S
Grinders: A-42F, A-42HF, A-52F,
A-52HF, A-56F, AU-56F, AU-42F,
AU-52F, AU-56F, TCA-12,
TCA-22, TCA-32, AA-66S,
AA-1100S, AA-1600S, AA-66,
AA-1100, AA-1600, FMBG-1100,
FMBG-1100S
Mixer: 150F, 250HF, 500HF, 250F,
1000, 1500, 2000 (Agitator to
be removed daily for
cleaning)

Mixer-Grinder: 150/42, 250/52
 Band Saw: B-12F, B-14F, B-16F,
 SA-20F, SA-30, SA-36, SA-30F,
 SA-36F
 "Butcher Boy" Mixer: 500F
 Mixer-Grinder (Agitator to be
 removed daily for cleaning):
 500/56, 500/66, 1000/66,
 2000/66
 Frozen Meat Cutter: GSF-620
 Mixer-Grinder: 100/42, 100/52,
 200/42, 200/52
 Vacuum Packaging Machine:
 VA-5, VA-2
 Vacuum Packaging Machine:
 "Butcher Boy" VA-1
 Vacuum Packaging Machine:
 VA-2
 Dual Mixer: 150-DM, 250-DM
 Grinder: AF42, AF52, AF56

JOHANN LASKA U. SOHNE

VIENNA, AUSTRIA
 "Laska Cutters (w/S/S)
 Frozen Meat Cutter GFS620
 K45S, K60S, K100S, K130S,
 K200S, K500S, K330S

LATEL METAL

DENVER, COLORADO
 Head Inspection Rack: LMHL
 S/S Head Wash Cabinet: LMSC
 Galv. Head Wash Cabinet: LMGS
 S/S Wall Mounted Head
 Flush Cabinet: LMWHS
 Galv. Wall Mounted Head
 Flush Cabinet: LMWHG
 S/S Meat Pan Table: LMPT
 Cutting Top Table: LMCT
 Conveyor w/Cutting Boards:
 LMCT-15, LMDBC
 Smokehouse: LSM-....

HERMANN LAUE SPICE COMPANY, INC.
 SCARBOROUGH, ONTARIO, CANADA
 Pickle Injector: Guenther
 PI-..., PI-..., PIF-...,
 PIF-..., PIS-..., PIS-....

H. D. LAUGHLIN & SONS
 FT. WORTH, TEXAS
 Conveyorized Boning Table & OH
 Bone Conveyor: SBT-....,
 OCB-....
 Inclined Screw Conveyor: SCP-T,
 SCPF-L
 Stuffing Table: SSST
 Utility Table: STUT
 Boning Table: STBT, DSBT,
 DBT-2000, GBT-A
 Inclined Screw Conveyor: SCP-L
 Ham Pumping Table: HPT
 Paunch Truck: SSPT, CSPT
 Smokehouse Truck, Galvanized:
 S1
 Hog Gambrelling Table: HGT
 Head Inspection Stand w/S/S
 Head Loops: HLS-..
 S/S Head Flush Cabinets:
 FHSC-..

Galvanized Head Flush Cabinets:

HFC-..
 Viscera Inspection Table w/S/S
 Pans: VIT- (Sanitized with
 180° F. water.)
 Head Inspection Truck: HIT-..
 Offal Hanging Truck: LHT-..
 Offal Freezer Truck: OFT-..
 Flight Top Boning Table: FBT-..
 Conveyor: SKBC-...., HPC-....,
 SSBC-...., FBTC-....
 Lazy Susan: LZSN, LZSN-A60
 Head Workup Table: HWTT-S
 Liver Hanging Truck: LHTP
 Conveyor Table w/S/S Top: CPTG
 Truck: OCT-18
 Tripe Inspection Ring: TR-11
 Tripe Umbrella: UMTW
 Packing Table: SMPT-....,
 SMPTA-....
 Meat Wash Sink: MWS-A
 Paunch Table: PWT-A
 Heat Tank: RTH
 Tallow Tank: FTT
 Tripe Hopper: ETRH
 Rotary Meat Slasher: RMSL
 Trimmings Hopper: THSU-..
 Steam Jacketed Kettle: ERC

THE LAZAR COMPANY
 CHICAGO, ILLINOIS
 Vacuum Packaging Machine: HA

LAZCO INTERNATIONAL FOOD
MACHINERY COMPANY
 CHICAGO, ILLINOIS
 Ham Skinner: "Grasselli" 50A
 Automatic Skinner: "Grasselli"
 N520

L. B. PRODUCTS CO., INC.

OTTUMWA, IOWA
 Tank: LB275
 Cut-Up Shackle: 1008-WS
 S/S Sausage Tub: 3030
 S/S Vegetable Tank: 360
 S/S Meatainer: 1433
 S/S Combination Eviscerating
 Shackle: 1454, 1254

LCH CONSTRUCTION EQUIPMENT SALES
COMPANY, INC.

HATFIELD, PENNSYLVANIA
 Carcass Lugging Buggies: 440

LEA-FI-INTERNATIONAL INC.
 TEANECK, NEW JERSEY
 Filling Machine (Rheon):
 204-A, 205-A

LE BEAU PRODUCTS

BARABOO, WISCONSIN
 Tote Boxes Gray & Natural
 Color: R197A, R187A, R180A,
 R250A, R240A, R5688, R5693,
 R501, R500

LEDER, INC.

PITTSBURGH, PENNSYLVANIA
 Belt (Food Contact) Rapptex:
 E60/1 0+02 PU, E60/1 0+05 PVC,
 E60/1 05+05 PU, E90/2 0+05
 PVC, E120/2 05+20 PVC, E120/2
 05+10 PVC, E120/2 0+02 PU,
 E120/2 0+05 PVC, E120/2
 05+05 PVC, E240/2 0+10 PVC,
 E240/2 05+10 PVC, E360/3
 05+10 PVC, E60/1 0+05G

White, E120/2 0+05G White
Belt (Packaged Product Only)
Rapptex: E120/2 0+P1 PVC,
E120/2 05+P3 PVC

LEE METAL PRODUCTS COMPANY
DIVISION OF LEE INDUSTRIES, INC.
PHILLIPSBURG, PENNSYLVANIA
S/S Pressure Kettle,
w/Perforated S/S Basket or
Plate: P.C.

Flush Valve: Plug
Cooling Pan: 5
S/S Kettle: A, B, C, D, CD, CWD
Closed Top Tank (When Fitted
With Sanitary Quick
Couplings): 70 Gal., 30 Gal.
Agitator, Single Motion: 5, 7,
8, 10
Agitator, Double Motion: 9M
S/S Jacketed Tank: U-...
Agitator: SR, DR, PR, SRS, DRS,
PRS
Single Shell Gas Fired Tank:
PBT

LEE POWER EQUIPMENT AND
MANUFACTURING
HARRISONBURG, VIRGINIA
Chub Cutter: LL-105

LEFIELL COMPANY
SAN FRANCISCO, CALIFORNIA
Tripe Scalders: 2040-5 S/S,
2040-5G/S
Sausage Stuffing Table: 7555
Cutting Table: 7517-8
Inspection Table (circular):
1095-3
Moving Top Cattle Viscera
Inspection Table: 1096 (sani-
tized with 180° F. water.)
Belt Type Bone & Fat Conveyor:
6560
Paunch Truck: 7005
Electro-Hydraulic Head
Splitter: 1023
Offal Truck: 7035
Tripe Umbrella: 2030

Dump Bucket: 4090-SC
Utility Table: 7520
Head Work-up, Cattle: 1020
Head Inspection Truck, Cattle:
7065, 7-65-8
Rod Type Conveyor: 6561
Pluck Trimming Table: 2070
Offal Carrier: 6055-1 & 3
Trimming & Boning Table, S/S
Top: 7516
Offal Rack: 6055-6, 8, 11, 13
Tripe Truck: 7031-1
Offal Pan & Carrier Rack: 6546
Viscera Table Extension: 2075-6
Screw Conveyor: 6550, 6550-1
Viscera Inspection Table
(Hog-Sheep): 1096-1
(Sanitized with 180° F.
water.)
Viscera Separating Table:
2075-1
Boning Table: 1096-2
Product Dump and Drain Tank:
5024
Meat Wash Table: 7540
Beef Foot Basket for Kill Floor
Conveyor: 6046-2 and 6046-2S
Beef Foot Basket for Scalding
Conveyor: 6046-1
S/S Cooking Basket: 2050-2
Quarter Landing Table: 7520-19
Pneumatic Hoof Holder: 2060-6
Sheep Head Work-up Table:
1020-21
"Roll-A-Hide" Hide Puller:
1062A (Probe must be sanitized
between each carcass.)
Hide Puller "Ultimate 8":
1061-1
Hide Puller: MITAB, "MARK" II
Round Bar Slide Bed Belt
Conveyor: 6564
Beef Viscera Work-up Table
s/Manure Dump and Paunch
Flushing Hopper: 2075
Bin & Screw Conveyor: 6550-4
Foot Scalding Tank: 2060-10
Roller Bed Conveyor: 6562
S/S Rotating Table: 1096

Electric Stimulator: 4051
S/S Automatic Electric
Stimulator 4055-
Cattle Head Truck: 7065-8
Electric Carcass Stimulator:
4051-LV
Hide Puller "Frisco-Stripper":
1063
Hold Back Device: 1061-5

LEGION UTENSIL COMPANY
AUGUSTA, GEORGIA

S/S Kettle: TFN-..., TEC-...,
LGB-..., LEC-..., HEC-...,
TWE-..., LP-..., LS-...,
LSP-..., LT-..., TWP-...,
TWT-..., TWU-...
S/S Kettle with Scraper/
Agitator: TWMV
Electric Fry Pan: ES-...,
TS-..., LGAR
S/S Electric Fry Pan: TES....

GEORGE LEISENHEIMER CO., INC.

BROOKLYN, NEW YORK
S/S Shelf Truck: AST-172
S/S Sausage Stick Hanging
Truck: SHT-172
S/S Curing Truck: LT-172
S/S Tilt Type Sausage Meat
Truck: SAT-172
S/S Tilt Type Box Truck: TT-172
S/S Dump Bucket: DB-172
S/S Casing Flushing Table:
CFT-172
S/S Stuffing Table: ST-172
S/S Boning Table: TTB-172
S/S Cutting And Trimming Table:
CT-172
S/S Cook Baskets: CTB-172
S/S Folding Smokehouse Cage:
FC-172S
Galv. Folding Smokehouse Cage:
FC-172G
S/S 4 Station Smokehouse Cage:
NC-172G
S/S Smokehouse Cage: C-172S
Galv. Smokehouse Cage: C-172G
S/S Smokehouse Tray: OT-172

S/S Ham Press: HP-172
Meat Tumbler: GL 77-466
Dumper: GL 77-467
Conveyor: GL 77-468

LELAND SOUTHWEST.
FORTH WORTH, TEXAS
Mixers: 100 DA-70, 200 DA-70,
600-DA, 600 DA-HT, 600
DA-HTS, 1200 DA-70,

LETSCH CORPORATION
SPRINGFIELD, MISSOURI
Tank: (Two Compartment)
Atmospheric Cooking Vat
S/S Tank (Portable): 400 Gals.
Conveyor: Single Belt, Three
Belt

Inclined Hopper Auger Conveyor:
HA-50361, HA-50365
Tank Dumper: HTD-2
Dry Ingredient Hopper: 40014
Meat Tenderizer: MT-900
S/S Dry Ingredient Mixer:
60100
Round Tank Dumper: RTD-1
S/S Tank: ST-40936

LEWIS FOOD PROCESSING EQUIPMENT,
INC. WELLINGTON, MISSOURI
Chiller Paddle Discharge, CPD-105
S/S Turkey Dressing Shackles:
TDNR-375

LEWIS MACHINE COMPANY
DEMOREST, GEORGIA
Breast Splitter: LSBS-52
Hydraulic Hock Cutter: LH-84
Inline Neck Skinner: TW-84
Bird Unloader: LBU-85
Neckskin/Gut Cutter: LNC/GC-86

LEWIS REFRIGERATION CO.
WOODENVILLE, WASHINGTON
Freon Freezer: FF-6000
Spiral Freezers, 800 Series:
.....R..R,.....L-
..L,.....R-..L,.....
-..L-..R

LEWIS AND SONS, INC.
CUMMING, GEORGIA
Breast Splitter: LSB-52
Leg Puller: LLP-80
Poultry Head Cutter: HE

LEWIS SYSTEMS, MENASHA CORP.
WATERTOWN, WISCONSIN
Batch Containers: TBN-10,
TBN-20, TBN-30, BCN-10,
BCN-20, BCN-30

Container Covers: DC-18, DC-19
Curing Vat: Plastic
Tote Box: SN-.....
Tote Basket: Chili Pack I,
Chili Pack II (Packaged
Product Only)
Container: Bulk Handler:
BC-4840-42F
Plastic Meat Lug: SN 2818-10,
2516-9
Product Tray: Series 1520, 1551
Transport Tray:US
Plastic Container Covers:
CO.....
Plastic Container/Cover: 2115-9
Plastic Container/Lid: FP-14
Plastic Poultry Lug/Lid:
2416-11

LEWIS WELDING & MACHINE COMPANY
FLOWERY BRANCH, GEORGIA
Giblet Pump, 001

LIFTEC SYSTEMS, INC.
HOLLEY, NEW YORK
Dumper: HD-100

LIGHT SOURCES, INC.
WEST HAVEN, CONNECTICUT
Germicidal Lamps (Non-Ozone
Producing): G10T51/2,
G36T6L, 782L10, 782L20,
782L30
Note: These lamps must be
used in accordance with
Part 7, Paragraph 7.16(b)
of the Meat and Poultry
Inspection Manual.

LINCOLN MANUFACTURING CO., INC.
FORT WAYNE, INDIANA
Oven: 1000, 1001, 1050, 1051

LINDHOLST AND COMPANY
TRIGE, DENMARK
Killing Machine: LA-12-050
Gizzard Processing Machine:
LA-13-390
Chicken Scalders: CLA-12-110
Turkey Scalders: TLA-12-110
Automatic Head Remover:
LA-13-130
Poultry Picking Machine:
LA-12-270
Chicken Neck Splitter:
CLA-13-330
Turkey Neck Splitter:
TLA-13-330

LINK JUGGERNAUT AMERICAN CORP.
TAMPA, FLORIDA
Vacuum Tumbler: 1100

LINKER MACHINES INC.
NEWARK, NEW JERSEY
Ty-Casing Sizer: 550
Ty-Peeler: 500, 670, 760,
760-C, PS760L
Ty-Link Separator: LS-700,
LS-850
Ty-Tilt Top Truck Attachment:
400
Ty-Linker: 122ACL, 123ACL,
140ACL
Ty-MF Linker: 690
Ty-Linking Machine: 90 ACL-1H

LIQUI-BOX CORP.
WORTHINGTON, OHIO
Liquid Filler: F, C1t, C2T,
CM1B

LIQUIPAK INTERNATIONAL, INC.
ST. PAUL, MINNESOTA
"Seal-O-Matic" Carton Former/
Filler: 060-S
Transfer Pump: Bock 900
Transfer Pump: AP25, HP25,

HP50
Former Filler: 540
Fillers: 300, 400, 500, D40,
D160, DT40, D80
Bock Filler: 600, 600B
(without Agitator assembly)
Filler/Depositor: DT40T

LIQUID AIR CORPORATION
INDUSTRIAL GASES DIVISION
COUNTRYSIDE, ILLINOIS
Freezer Tunnel: "Zip
Freeze"

LIQUID CARBONIC CORP.
CHICAGO, ILLINOIS
C02 Snow Hood: CSH-1, CSH-2,
CSH-3
"Cryo-Shield" C02 Freezer:
JE-U, JE-U1, JE-U1A, JE-U3A,
JE-U4A JE-U1B, JE-U1-10F36,
JE-U1A-FF/F, JE-U4

C02 Snow Applicator: CSH-5-..
"Posi-Snow" C02 Snowing
System: II-..., M-..., L-...,
IH-..., IM-..., IL-..., SH-...,
SM-..., SL-..
C02 Freezer: JE-U1B
"Icelander" Cube Ice Machines:
LC-..., S/S LC-....
GD-..., S/S GD-....
LCC-..., S/S LCC-....
"Holiday" Ice Machines: 50W,
150AR3, 200AR3, 300AR3,
150AP2, 150W1, 150W2, 500AR4,
750AR4, 1000AR4, 2500W10,
3500W16

Auger Conveyor: JE-U2A
Cryo-Shield Spiral Freezer:
JE-U6-..S-....,
JE-U6-..S-....
Cryo-Flow C02 Cooling Auger:
JE-U7-..S-....PA
Cryo-Shield Freezers: JE-C1D,
JE-C2D
C02 Snow Hood/Applicator:
CSH-1, CSH-2, CSH-3, CSH-5..
"Posi-Snow" C02 Snowing

System: H-..., M-..., L-...,
IH-..., IM-..., IL-..., SH-...,
SM-..., SL-...; C02 Tunnel
Freezer: JE-U, JE-U1, JE-U1A,
JE-U1B, JE-U1-10F36, JE-
U1A-FF/F, JE-U3A; C02/LN2
Tunnel Freezer: JE-U4,
JE-U4A; C02/LN2 Spiral
Freezer: JE-U6-..S-....,
JE-U6-..S-....; C02/LN2
Cabinet Freezer: JE-C1D,
JE-C2D; C02/LN2 Cooling
Auger: JE-U7-..S-....PA Auger
Conveyor: JE-U2A

LIQUID SOLIDS CONTROLS, INC.
UPTON, MASSACHUSETTS
Process Enline Refractometer:
LSC-....S

LIQUIPAK INTERNATIONAL
ST. PAUL, MN.
Filler/Depositor: DI40T

LITCO PRODUCTS COMPANY
GIRARD, OHIO
Plastic Pallet: PDI-8372, AMP-1
Freezer Spacer (Made with
EMN-TR Natural Color):
PDI-FS-1

LITTLE GIANT PUMP COMPANY
OKLAHOMA CITY, OKLAHOMA
Pump: Zytel-31

LITTLEFORD BROS., INC.
FLORENCE, KENTUCKY
Mixer: FM...S

LOGAN FARMS
HOUSTON, TEXAS
Spiral Ham Slicer: A

LOK-RAK CORPORATION
EAST HARTFORD, CONNECTICUT
Storage Rack

LOMA INTERNATIONAL, INC.
ELK GROVE VILLAGE, ILLINOIS
Metal Detectors: "LOMA"
3S, 3F, 3S-P, "Euroscan" S,
"Superscan" S
Metal Detector (Pipeline): SCP2-MS,
SCP2-PM
Metal Detector Conveyor
Assembly: CVN 2000
Electrically Operated Diverter
Valve: ARV50, ARV60, ARV80,
ARV100
SS Checkweigher/Classifier
System: 2500/3000
Metal Detectors: (Packaged
Product Only) "Loma" 3S/D,
3F/D, 3S-P/D; "Euroscan"
S/D; "Superscan" S/D
Metal Detector Conveyor
Assembly: CVND2000

LOMBI RAVIOLI & FOOD MACHINES
CORP., BERGENFIELD, NEW JERSEY
Piston Type Ravioli Machine:
RAP-6
Tube Type Ravioli Machine:
R-4-6TU
Dough Mixer: SSM-50

LORAL-PAK CORPORATION
Chicago, Illinois
Cartoner: 81

LUCAS L. LORENS, INC.
BROOKLYN, NEW YORK
S/S Ham Molds Pear Shape
E2W-E, E2WD-E, Old Fashioned
2A-E, Oval 1B-E, BB3-E,
1BL-E, 2BA-E, 3B-E, Rectangu-
lar Dis, DIRE, 1-OE, 025-E,
02G-E, 02X-E, 2-OE, 6-OE,
M-4 Round Top.

LOUITT FOODS, INC.
EAST PROVIDENCE, RHODE ISLAND
Hy-Velair Sealer: S-3C-DA

LOWE INDUSTRIES, INC.
CRESTWOOD, ILLINOIS
Flat Blade Paddle Mixers:
CS-..., CSJ-...
Double Ribbon Blender: CD-...-...

LOWRANCE FOOD PRODUCTS

DALLAS, TEXAS
Cooker-Fryer: CF
Refrigerated Batter Receptable:
RBR
Stick Holding Bar: SHB, 1200-...
Stick Feeding Machine: SFM
Chain Conveyor: CC
Refrigerated Holding Tank:
RHF-...
Strickland Mixer: 448
Automatic Corn Dog
Line Consisting of:
Cooker-Fryer
Refrigerator Batter
Receptacle
Stick Feeding Machine
Chain Conveyor

LUCAS-CALIFORNIA
HAYWARD, CALIFORNIA
Freezing System: DF-4

LUMACO
TEANECK, NEW JERSEY
Sanitary "Mini" Disc Valves:
LUD7, LUD7-R, LUD7-MP,
LUD7-RR, LUD7-MP-R, LUD7-R-MP
"Betterfly" Valve: BET-MP,
BET-RR

LUMAR ENTERPRISES, ENRG.
MONTREAL, QUEBEC, CANADA
"Ideal" Meat Tenderizer: MT-M2
MT-E100

LUMSDEN CORPORATION
LANCASTER, PENNSYLVANIA
Belts (Food Contact)
Plastic: WP..15 & WP..20

LUTHI MACHINE & ENGINEERING
COMPANY, GARDENA, CALIFORNIA
Dicer (Not for frozen meat):
G-D, GD-S-.. and GD-SR

LYCO SALES, LTD.

COLUMBUS, WISCONSIN
Vacuum Tumblers: 40, 50, 60,
250, 500, 750, 1000
Dry Sausage Peeler: SP-1000
Rotary Drum Blancher: 8600

LYNGGAARD SKANDINAVIA
COPENHAGEN V, DENMARK
"Multistick" Pickle Injector:
1500, 500, 1000
Multislicer: 180

M

MACHINENBAU HEINRICH HAJEK
GEWEBEZONE RIENINSTRABE, AUSTRIA
Vacuum Packaging Machine:
"Dynavac" TA-....

MACHINERY DESIGN SERVICES INC.
ALBANY, GEORGIA
Poultry Tank Dumper & De-Icer:
D-1001

MAGNOLIA MEATS, INC.
SHREVEPORT, LA
Meat Patty Hole Puncher: 10

MAGNUSON ENGINEERS, INC.
SAN JOSE, CALIFORNIA
Coring Machine: "CC" Hydroust
Shufflo Feeder: 25B18-300,
23D.H.48-45K, 23D.H.33-45K
Hytab Counter Feeder: G
"Shufflo" Sausage Cutter:
"Shufflo" Cutter: 21DH..U-35,
21DH65U-35R

MAHAFFY & HARDER ENGINEERING
COMPANY, FAIRFIELD, NEW JERSEY
Packaging Machine: 800E,
800E-FF, (SureFlow) 800,
(Maraflex) 725, (Sureflow-730)

Vacuum Packaging Machine:
Rigid-Flex, 726-E, 727-E,
Sureflow 614F, 717, 717E,
717EW, 719, 719E, 720, 721,
722E, 723, 723E, 724E, 725E,
725EE, 728E, 728EW, 802E,
904-E, 301-CM, "Sureflow",
902-E, 905-E
Vacuum Packaging Machine
"Rigidflex": 734E
Vacuum Packaging Machine:
502 & 502E
Vacuum Packaging Machine:
Sureflow 902EW, 903E, 903EW,
906E, 907E, 503, 503E

MALOW CORPORATION
MOUNT PROSPECT, ILLINOIS
Meat Tyer: MC-16

MANDEVILLE COMPANY, INC.
MINNEAPOLIS, MINNESOTA
Lard Rendering Cooker: LRC-...
Sausage Cooker: SC-...
Smokehouse: MS-500
Meat Tumbler: 7000 V, 7000

MANGANESE STEEL FORGE COMPANY
PHILADELPHIA, PENNSYLVANIA
S/S Conveyor Belt Balance Weave
(Packaged Product Only):
B36-20-12

MANHEIM MANUFACTURING & BELTING
COMPANY, MANHEIM, PENNSYLVANIA
Belts (Food Contact)
Mylar and Vinyl: Ribbon Type
White Hycar: 3 PLY, 4 PLY
White Butyl: 2 PLY, 3 PLY
Foodcron: 2 PLY, 3 PLY
Teflon: 1 PLY, 2 PLY, 3 PLY
Dacron: 1 PLY, 2 PLY, 3 PLY
Miraglaze: 1 PLY, 2 PLY,
3 PLY
Tan PVC: 3 PLY
White PVC: 2 PLY, 3 PLY
White Polysmooth: Style 70-90
& 70-125

Vinyl: Clear-GO
Green Foodcron: 2 Ply, 3 Ply
Rib Top: 70
3 Ply White (NBR) Nitrile
w/Molded Rib Cleats: 69-20R
Urethane: Red-Go Supreme

MANITOWOC EQUIPMENT WORKS

MANITOWOC, WISCONSIN
Ice Cubers: AR-.....S,
AD-.....S, AY-.....S,
ER-.....S, ED-.....S,
EY-.....S, GR-.....S, GR-.....S,
GD-.....S, GD-.....S, GY-.....S,
GY-.....S
Ice Bins: C-610S, C900S

MAPCO DISTRIBUTORS

ROCHESTER, NEW YORK
Brine Chill Tunnel: MA-1

MANLEY, INC.

KANSAS CITY, MO
Continuous Frying System:
534-08 thru 534-24

W. MANNHARDT & SON, INC.
CHICAGO, IL

Ice Storage Bin: F-.... &
Dispensing: "D" & "D-1"
Equipment

MARKBAR CORPORATION

GARDEN CITY, NEW JERSEY
Continuous Cooker (Konti-Kook):
Series 60-44N
Pork Derinder: VA-500

MARKERT INTERNATIONAL
EDE, HOLLAND

Inside/Outside Final
Bird Washer: 4182, BWT10..
Neck Skin Slitter: NS3T..
Neck Cracker: NK1A8..
Automatic Vent Cutter: VCT10..
Head Cutter/Puller: HT1..
Opening Cut Machine: OST7..
(Surfaces of machine
contacting carcasses must be

sanitized between each use
with 180°F. water or 20 ppm
chlorine at the point of
use).

MARKET FORGE

EVERETT, MASSACHUSETTS
Tilt Skillet (Gas Fired): 1500,
1600
Tilt Skillet (Electric): 1800,
1700
Steam Cooker: A-1-.....SS,
A-1-.....S with Stainless
Steel Door
Automatic Steam Cooker:
MFA-1.....SS, MFA-1.....S with
S/S Door
S/S Tilting Skillet: 1200
Tilting Kettle: FT 10CR

MARLEN RESEARCH CORP.

OVERLAND PARK, KANSAS
Vienna Sausage Cutter & Canner:
10

Continuous Hydraulic Stuffer:

519
Frozen Meat Cuber: 619
Frozen Meat Slicer: 625
Delivery Belt Assembly: 725
Food Pump: 629, 670
Continuous Vacuumizer: 640
Twin Piston Stuffer: 700, 770
Meat Cuber: 620
Food Pump Hopper: 500
Stuffer: 600, 607, 200, 270
Grinder Head: 300
Air or Hand Operated Plug Valve:
400
Screw Feed Hopper: 500-A
Dual Horn Stuffer: 220

MARTIN/BARON INC.

SOUTH EL MONTE, CA
Cooling Conveyor System:
MB1-.....

MARTIN CONVEYING MACHINERY

MANSFIELD, TX
Screw Conveyor: SD-34971

L. R. MARTINELLI
SAN JOSE, CALIFORNIA
Grinder Attachment: 13

MARYLAND CUP CORP.
OWINGS MILLS, MARYLAND
"Flex-E-Fill" Filling Machine:
MR-1

MARYLAND WIRE BELTS, INC.
CHURCH CREEK, MARYLAND
S/S Mesh Wire Belt:
B-48-48-18

MASSMAN AUTOMATION DESIGNS

VILLARD, MINNESOTA
Shackle Unloader: 8506-15

MASTERCRAFT INTERNATIONAL, INC.
CHARLOTTE, NORTH CAROLINA
"Cartonmaster" Packaging
Machine: 5

MATEER-BURT COMPANY

WAYNE, PENNSYLVANIA
Filling Machine: BURSA,
Mateer/CVF
Filler: 31-A, "Neutron" 1000,
Neutron-....

MATERIALS HANDLING DIV.

MIDLAND-ROSS CORPORATION
CINCINNATI, OHIO
Meat Dolly: 34-....
Plastic Meat Trays: 18-465,
18-467

Tote Boxes: 09-....
Tote Box Lids: 10-....
Meat Lugs: 01-...., 04-....,
07-...., 11-...., 17-....,
18-....

Meat Lug Lids: 02-...., 03-....,
06-...., 08-...., 15-....,
18-....

Meat Lug w/Drain Holes: 18-....
Bulk Containers: 22-....
Bulk Container Lids: 23-....
Plastic Drums: 21-....
Plastic Drum Lids: 21-....

MATERIALS TRANSPORTATION COMPANY

TEMPLE, TEXAS
 Dumper: H-LET, H, FC, F, LEA, LEC
 Inverter: H-LE
 MTC Hydro-Dumper: LE
 Hydro Dumper: LF, H-LEA, LET, H-LT, H-LC, H-LB
 Hydro Dumper for Combo's: H-LEC
 Vertical Dumper: L-LE
 Hydro Dumper: H-LCI (For Vemag
 Product Hanging Rack: PH R-1
 Hydraulic Dumper: H-LE-S2,
 H-LE-S3, H-LEC-S2, H-LEC-S3
 Screw Conveyor: MTCB-....
 MTCB-16-10
 Belt Conveyor: MTCB-....
 Blender: MTB-....
 Vacuum Mixer/Blender:
 MTBV-....
 Hydraulic Dumper: H-LE-S4
 Continuous Cooker: MTCB-....
 MATHER & PLATT, CANADA, LTD.
 SCARBOROUGH, ONTARIO, CANADA
 Rotary Pump: RPS-..

H. MAURER + SOHNE KG

WEST GERMANY
 S/S Processing Oven, Gas,
 Steam, or Electrically
 Heated: AS-....

MBE EXPERIMENTAL CORP.

HACKENSACK, NEW JERSEY
 Automatic Filling Machine: A-1
 Ricotta Cheese Dispenser: A-1-F
 Dough Sheeter: MA-1
 Cook Tank: MA-2
 Cooling Tank: MA-3
 Filling Machine: MA-4
 Knife: MA-5
 Conveyor: MA-7, MA-8
 Manicotti Roller: MA-6
 Round/Square Ravioli Machine:
 3-100
 Lasagne Cutter: MLC-5

MC MACHINE SUPPLY

ROGERS, ARKANSAS
 Product Mold: 11..

MC GRUER, FORTIER, MYERS LTD.

QUEBEC, CANADA
 S/S Smokehouse Trees: "Sanitree"
 S/S Smokehouse Cages: 2, 3 and
 4 Station

MC KENNA EQUIPMENT CO.

ST. LOUIS, MISSOURI
 Capping Machine: Lid-O-Matic

MCLAMB ENTERPRISES, INC.

BENSON, NORTH CAROLINA
 Cooker: S-5A, S-15A, S-30A, S-50A

MCQUAY-PERFEX, INC

MINNEAPOLIS, MINNESOTA

"Crystal Tips" Flake Ice
 Machines: F--S-..., FAS-149,
 FAS-229, FWS-149, FWS-229
 "Crystal Tips" Ice Storage
 Bins: B--S-....

MD PNEUMATICS, INC.

SPRINGFIELD, MISSOURI
 Lobe Line Pump: SP-200,
 S4-215

M & E MANUFACTURING CO., INC.

KINGSTON, NEW YORK
 S/S Boning Tables: 104P, 105
 S/S Tables: 100, 101, 200, 201
 S/S Lug Carrier: 302
 S/S Platter and Lug Racks: 300,
 301

MEASUREMENT SYSTEMS INTERNATIONAL

SEATTLE, WASHINGTON
 S/S Scale Check-Weight: Series
 MSI-....

MEAT EQUIPMENT PARTS & SERVICE
 COMPANY

WEST CHICAGO, ILLINOIS
 Injector: BI-244 (BI-....)
 Rotary Brine Filter:

MP-RF-.010

MEAT INDUSTRY TECHNIQUE AB

SIMRISHMAMN, SWEDEN

Hide Puller: MITAB, "MARK" II

MEAT MANAGEMENT, INC.

PALMYRA, NEW JERSEY
 Tank Dumpers: ML-30, ML-40,
 DM-...

Meat Tumbler: M-...., PM450-2
 Automatic Mold Release:

AMR-....

Vacuum Extendedfall Meat

Management: M-VEF-1

Meat Tempering Tank: TTS-600

Double Incline Belt Transport

Conveyor: DIBT

Helix Static Conveyor: HX

MEAT PACKERS & BUTCHERS SUPPLY CO.

LOS ANGELES, CALIFORNIA

Shelf Truck-5 Tier: 20075

Shelf: 20072

Curing Vat: 20017

Offal Pan Rack Truck: 20043

Offal Pan & False Bottom: 20042

Cubed Meat Conveyor: 30004

Semi Live Skid: 20030

Flat Truck: 20020

Beef Boning & Fabricating

Conveyor: 7748

Ham Pumping Table: 10119

Tub Truck: 20001

Floor Racks: 10001, 1000

500# Meat Tub Truck: 20003

600# Meat Tub Truck: 20005

1000# Tub Truck: 20007

Utility Table: 10116

Cutting Table: 10111

Order Assembly Truck: 20002

Incline Belt Conveyor: 30005

Hydraulic Stuffers: 40004

(Electric), 40005 (Manual)

"Rex" Silent Cutter w/S/S Bowl:

HK-65

"Inject-Jet" Pickle Injector:

90009

"Vacu-Fresh" Packaging Machine:

S6-Star, 1-25 Interval, PN-30
Double Chamber, 1-20 MID
Smokehouse 40166, 40167, 42271,
42273
Vacuum Packaging Machine:
"Vacu-Fresh" Webstar Duo
42014, "Vacu-Fresh" E 42085,
"Vacu-Fresh" S9DK 42087,
"Vacu-Fresh" Piccolo 42009,
"Vacu-Fresh" SH
Vacu-Fresh: Piccolo 42018
Vacu-Fresh Westar Duo: 42035
Vacu-Fresh Packaging Machine:
SF, 1-22, PN-20, Maxi-Pack
Vacuum Packaging Machine:
1-18 Mini
Dicers: TA 108/3, TA 108/4,
TA 120, "Cubemat" 150/170
Dicer/Slicer: Piccolo II,
Derby, Sprint, Cubemate 144,
Ultimate 120
Water Bath Shrink Tank: 42081
and 42082
Sausage Filler: 40240, 40241,
40243
Continuous Vacuum Stuffer:
40230
Vacuum Tumbler: "Vario-Vac"
650, 350, 1000, 1500, 2200,
3100, 4400, 6600, 11000
Meat Slicer: TK-...-2, TPS-...
Pickle Injector: "Inject Jet"
90009-... Inject Jet
90009-D...
Vacuum Meat Tumblers: 42310,
42311, 42312
Smokehouses: 40117, 40118,
42267
Cubemate: 120
Vacuum Packaging Machine: Vacu
Fresh Duomat II & III
Continuous Vacuum Stuffer:
40232, 40223, 40234

MEAT SEAL PROCESS, INC.
GRANFORD, NEW JERSEY
Cataineau Vacuum Packaging and
Sealing Machine: V-120, V-240

MEAT SEPARATOR CORPORATION
GAINESVILLE, GEORGIA
"Yieldmaster" Separator: C
"Yieldmaster" Skin Dewatering
Machine: SD-2

MEAT SYSTEMS, DIV. OF CARDEL
SYSTEMS CORP.
DANBURY, CONNECTICUT
Meat Massager: MC-...
Incline Tables: MR-... MR-20S
Pickle Injector: MI-...
Lifter Dumper: MSL-... MSD-...
S/S Tank: ST-20
S/S Smoke Cart: SC-4
Vacuum Tumbler: VT-10, VT-...
High Lift Vat Dumper: CVD-...
...-HL, MSVD-...-HL
Double Agitator Blender: MSD-...
...-...

MEAT TECHNOLOGY
DU QUION, ILLINOIS
Steam Chamber: VOGEL

MECHANICAL FABRICATORS, INC.
ATLANTA, GEORGIA
Pork Skin Fryer: PSF-...
Oil Holding Tank: OHT-...
...
THE MEAT COMPANY
SHAWNEE MISSION, KANSAS
S/S Meat Vat: 1000, 1001
Lazy Susan: 2001-...-SS,
2001-...-G

MENASHA CORPORATION
SCRANTON, PENNSYLVANIA
Cutting Board: "Sanalite" 300

MENTOR PRODUCTS INC.
MENTOR, OHIO
Ham Slicer: HM-100

MERCER TOOL CORPORATION
AMITYVILLE, NEW YORK
Manual Bench Sausage Stuffer:
Dick S/S

MERRICK SCALE MFG. CO.
PASSAIC, NEW JERSEY
Scale - Continuous Weigh
Feeder: 950
Continuous Weigher (Open
Style): 950

METAL MASTERS FOOD SERVICE
EQUIPMENT CO., INC.
SMYRNA, DELAWARE
Cutting Tables: CT....
Chopping Tables: BT....

METALS, INC.
ROCKY MOUNT, NORTH CAROLINA
S/S Tables: M-... M-...SB,
E-... E-...SB
S/S Tables w/Cutting Board
Tops: CTM-... CTM-...SB,
CTE-... CTE-...SB

METRAMATIC CORP.
LANDING, NEW JERSEY
Check Weigher: 300 Series,
1300 Series, 1800-SS Series,
"Weightec" II-SS, "Weightec"
III-SS, "Weightec" IV-SS,
"Weightec" V-SS
Check Weigher: "Weightec" LWSS.,
"Weightec" LWSS., "Weightec"
LWSS....
Line Divider: LD-...
Metal Detector (w/Search Head
and Controls): MMD-...SS
Metal Detector System
(w/Conveyor, Search Head and
Controls): MDC-...SS
Medium Weight Checkweigher
(For Packaged Product Only):
MW-II, MW-III, MW-IV, MW-V

METRO EQUIPMENT CORP.
SUNNYVALE, CALIFORNIA
Check Weighing Scales: CW-.../SS
Portion Control Scales:
SM-.../... DSM-.../...
Bench Dial Scales:
BD/II-ZP/NP-...-...-...

BD-ZP/NP-...-...
Bench Dial Scales w/S/S Pan
(with Own Stand):
BD/II-...-...-... BD-...-...
Scales: SAC-1616, SAC-2020 with
Digital Weight Indicator:
SAM-3K
S/S Digital Scale: SPC-32
S/S Washdown Printer: SS-503
Digital Weight Indicator:
SEP-...K, SOLO-...K
Scales: SAC-2015, SAC-3020
Digital Scale: LCD-10, LCD-32,
LCD-20

METRONICS, INC.
CEDAR FALLS, IOWA
Loin Pull & Rib Cut Machine:
LPR-120

METROPOLITAN WIRE CORPORATION
WILKES BARRE, PENNSYLVANIA
Shelving: "Supra Erecta" S/S
"Supra Erecta" Metro Seal
(To be used only for packaged
product.)

METROPOLITAN WIRE GOODS CORP.
MORTON GROVE, ILLINOIS
Supra Erecta Shelf, S/S
(To be used only for
packaged product.)

MEITLER INSTRUMENT CORPORATION.
HIGHTSTOWN, NEW JERSEY
Scale: PS-15
Scale: PR-700 (to be used with
suitable stand)
Scale - Electronic Balances:
PC..., PC..., PC...-03, PC
...-03 (with S/S platform and
suitable stand.)
Multi Scale Weighing Platform:
EB60-SS, EC240-SS, ECC600-SS
FEHD Electronic Scale

MEYER METAL CRAFT SPECIALITIES, INC.
KANSAS CITY, MISSOURI
Meat Pump: 120

Chub Chiller: 1-6M, 2-12M,
3-18M, 4-24M
Cooker: CKRS-. PM, CKRW-. PM
Chiller: CHRGS-. PM, CHRB-. PM,
CHRGB-. PM
S/S Insulated Chill Tank: ICT

MEYN U.S.A., INC.
GAINESVILLE, GEORGIA
"Meyn" Eviscerating Machine:
Apollo-72, Apollo IV, U-80,
(Manual positioning of
viscera for inspection of
necessary.) (Surfaces of
machine contacting carcass
must be sanitized between
each use with 180° F. water
or solution of 20 ppm
residual chlorine at point
of use.)

"Meyn" Disc Pickers: JM-...,
JMKD-...
"Meyn" Broiler Unloading
Station 180°: US-2
"Meyn" Poultry Scalders: SC-1
Automatic Head & Windpipe
Puller: HP-2

"Meyn" Automatic Electric
Waterbath Stunner: AS-2
(Water level must not exceed
1/4" depth above screen.)
Automatic Opening Cut Machine:
"Jupiter" III (Surfaces of
machine contacting carcass
must be sanitized between
each use with 180° F. water
or solution of 20 ppm
residual chlorine at point
of use.)

Automatic Gizzard Splitter:
GS-III
"McSmith" Neck Skin Cutter:
MS-1

Gizzard Defatter/Washer: DW-1
"Meyn" Automatic Pre-Stomach
Machine: PS-11 (Personnel
must be provided to trim por-
tions of digestive tract not
removed by the machine and

must be in addition to the
auxiliary peeler.
"Meyn" Automatic Vent Cutter:
VC-11 (Surfaces of machine
contacting carcass must be
sanitized with 180° F. water
or solution of 20 ppm
residual chlorine at point
of use.)

"Meyn" Reprocessing Station
w/Chlorinator: S.I.-1
"Meyn" Broiler Unloading
Station: AD-1, AD-2
Hock Picker: HP-1
Poultry Killer: MK-3
Automatic Bird Bagger: BB-1
Automatic Bird Bagger: PM-80
Automatic Bird Bagga: 05-51-02
Screw Chiller II: MSC-II
Inside/Outside Final Birdwasher:
BW-2

CO2 Tunnel: ZT-1
Weighing System: Mark I
(Consisting of - Weighing
Machine: HB-83, Line Clearer:
LC-101, Weighing Shackles:
WS-101)

Weight Distribution System: WG
Poultry Cut-Up Saw: MSC-1
CD6000 Gizzard Harvester:
033303

Neck Skinner: NS-1
Whole Breast Filleting Machine:
06-08-01
Final Inside/Outside (14 Unit)
Bird Washer: 033713
Scale and Packout Conveyor:
06-08-01
Dewatering Tumbler: DT-2

MGS MACHINE CORPORATION
MINNEAPOLIS, MINNESOTA
Pick and Place Machine:
IPP-3110

MICRO TOOL COMPANY, INC.
FITCHBURG, MASSACHUSETTS
Electronic Scale: ES-36

MICRODRY CORPORATION
SAN RAMON, CALIFORNIA
Bacon Precooker: BWM-1
Microwave Bacon Precooker
MMB-1

MICROMATIC INC.
SIOUX CITY, IOWA
Pork Skin Cutter

MIDACO CORPORATION
ELK GROVE VILLAGE, ILLINOIS
Lazy Susan Table: 1000
Conveyor: 500
Sandvik Boning Conveyor: 750
S/S Collapsible Smoke Cage:
2600
"Bone-A-Matic" Boning Machine:
2800

MIDDLE ATLANTIC PRODUCTS CO., INC.
LIVINGSTON, NEW JERSEY
Poly Combo Bin: MPA-....

MIDDLEBY-MARSHALL OVEN CO.
MORTON GROVE, ILLINOIS
Revolving Tray Oven: NY-.....
KY-.....

Rack Oven: NY-.

MID-STATES ENGINEERING &
MANUFACTURING, INC. MILTON, IOWA
Dumping Buggy: MS100B-U
S/S Curing Vat: SCCT-....

MIDWESTERN INDUSTRIES, INC.
MASSILLON, OHIO
Sifter's Model 25S, 55S
Portable Vibrating Screening
Equipment: MR 605158R5
MR..S..., ME-..

MILE HIGH EQUIPMENT CO.
DENVER, COLORADO
"Ice-O-Matic" Ice Machines:
B-....W-SS, B-....A-SS,
B-....W, B-....A
Ice Cuber w/Bin
C-..H-A-P

Ice Flaker w/Bin
F-...-A-..P, F-....-W-..P,
F-....-A-..-F, F-....-A-..P,
F-....-W-..P, F-....-W-..F
F-....-A-..S, F-....-W-..S

Flaked Ice Maker Dispenser
FD-....-A-P, FD-....-A-S,
HD-....-W-P, HD-....-A-P,
HD-....-A-S, HD-....-W-S
FD-....-W-P, FD-....-W-S

Ice Cube Machines
C-..F-A-P, C-..F-A-S,
C-..H-A-P, C-..H-A-S,
C-..F-A-P, C-..F-A-S,
C-..H-A-P, C-..H-A-S,
C-..F-W-P, C-..H-W-P,
C-..F-W-P, C-..H-W-P,
C-..F-R-P, C-..H-R-P,
C-..F-R-P

Ice Cube Machines
C-..F-W-S, C-..F-W-S,
C-..H-W-S, C-..H-W-S,
C-..H-R-S, C-..F-R-S,
C-..H-R-P, C-..F-R-S,
C-..H-R-S

Modular Ice Flakers
MF-....-R-P, MF-....-A-P,
MF-....-A-P, MF-....-W-P,
MF-....-R-P, MF-....-A-P,
MF-....-A-S, MF-....-W-P,
MF-....-R-S, MF-....-R-F,
MF-....-W-S, MF-....-W-S

Ice Flaker
FC-....-A, FC-....-A,
FC-....-W, FC-....-W

Ice Bins: B-..-P, B-..-S

MILL SUPPLIES INC.
ORLANDO, FLORIDA
Conveyor Belt (Food Contact):
X-300, X-400

B&N MILLER, INC.
BOSCOBELL, WISCONSIN
S.S. Smokehouse B&M M500
MILWAUKEE SEASONING LABORATORIES
GERMANTOWN, WISCONSIN
Basting Injector and Control, 100

MILLER METAL FABRICATORS
STAUNTON, VIRGINIA
S/S Chill Tank: CW-73
S/S Turkey Shackles: S-12

MINNESOTA MINING AND
MANUFACTURING CO.,
ST. PAUL, MINNESOTA
Box Sealers: Series S-610-
Model 275, 477
Gauge Insertion Machine:
1, 4650 DR, 4650 DRA
4670 DRA

MIRA-PAK, INC.
HOUSTON, TEXAS
Packaging Machine: GS, HS, KS,
TKS, H2S, MS, RV-12-ES,
RV-12-BS

MISA MANUFACTURING, INC.
WESTMINSTER, CA
Centrifuge: 81081-982

MITSUBISHI BELTING LTD.
NAGATAKU, KOBE, JAPAN
Belts (Food Contact)
White, 2, 3 or 4 Ply:
F-CON-51 (Belts with cotton
carcasses must have edges
sealed with chemically
acceptable compound.)

MIXING EQUIPMENT COMPANY
ROCHESTER, NEW YORK
Portable Mixers: UNS-A, UNS-.,
UND-A, UND-..
Mixer: "Lightin" UNAR-.,
UNAG-..

MO TEC, INC.
MT, VERNON, MISSOURI
Individual Off-Line Pressure
Bird Washer with Chlorinator:
TC-100, C-100

MODERN WELDING COMPANY, INC.
NEWARK, OHIO
S.S. Vat: MW-8401, MW-8407,
MW-....., MS-....

JOHN MOHR & SONS - HYDRAHONE DIV.
CHICAGO, ILLINOIS
Neck Cutter: Hydrahone, HPC
Neck Skin Cutter: BNC
Vacuum Nozzle: AVL, VL, WCL,
BCL, DV, HVL, HVL-S
Vent Cleaner: VCN
Cutter: Double Head
"Hydrahone" Tendon Puller:
TP-FP
Shrink Tunnel: HST-...
Dri-Line Shackle: DS-1
Automatic Tripper: HST-8000
Tendon Puller: HTP
"Hydrahone" Turkey Hock
Cutter HTHC-3000

MOJONNIER BROTHERS COMPANY
CHICAGO, ILLINOIS
Deaerator: G-..

MOL BELTING COMPANY
GRAND RAPIDS, MICHIGAN
Belting (Food Contact):
.LR5/OW, .R5/5W, .R5/OW,
.R3/OW

MOLDED FIBREGLOSS TRAY CO.
LINESVILLE, PENNSYLVANIA
Food Trays: 30., 33.
Tote Boxes: 7...
Tote Box Lids: 7...-...

MOLDEX, INC.
PUTNAM, CONNECTICUT
Polyurethane Solid Round:
1/8" thru 9/16"
Polyurethane V Belting:

"A", "B", "C"
Belts, (Food Contact): Moldex
Flat E, T

MOLINE COMPANY
DULUTH, MINNESOTA
Dough Cross Roller: MCR-...
Dough Extruder: 10-10, 10-14
Processing Belt Conveyor: PC-1

MONO GROUP INC.
BENSENVILLE, ILLINOIS
Lobeflo S/S Pump...NDM with
Sanitary Type Connections

THE MONTAQUE COMPANY
HAYWARD, CALIFORNIA
S/S Gas Ovens: S115, S115A,
S115S, S136, S236, S2115A,
S2115S, S2115, S2115A,
S2115S, S2115, S2115S,
S2115A, S2115S
S/S Electric Ovens: SEK15A,
SPEK15A, S2FK15A, SP2EK15A

MONTICELLO INDUSTRIES
ATLANTA, GEORGIA
Cutting Board: ABCO "Monti-Poly"

MORGAN DESIGN, INC.
SKOKIE, ILLINOIS
Automatic Product Ejector:
2721-1000
Automatic Mold Washer: 2741-500

MORLAND PRODUCTS, INC.
MANCHESTER, CONNECTICUT
Air Operated S/S Plug Type
(with sanitary type end
connectors)
Valve: MVXX-5, MVXX-3

MORRIS & ASSOCIATES INC.
RALEIGH, NORTH CAROLINA
Salting System
Freezer: PPF
Freezer w/CIP System: GBF
Giblet Pumping & Chill System
Freezer: PFS-60H-2515-F

Poultry Carcass Chiller: MNT-...
Water Overflow Meter: WM-10-G
Heat Exchanger: WRC-...HSS
Continuous Belt Freezer:
SMF-....
Giblet Chiller: GS-...MNT
Turkey Chiller: MNT
Nugget Ice Machine: NIM-RA-15T
Ice Maker (Ice Master): NIM-...
H-...T, NIM-...H-...T, NIM-...H-
...T, PIM-...H-...T, PIM-...H-
...T, PIM-...H-...T

MORRISON COMPANY, INC.
ANTHONY, KANSAS
Belts, Food Contact: OHGR-2
(White)
OHGR-3 (White), OHGR-2MC,
OHGR-3MC
Belts (Direct Food Contact):
OHGR-2VG, OHGR-3VG,
OHGR-2LG, OHGR-3LG,
OHGR-2LR, OHGR-3LR,
OHGR-3LGM, OHGR-3LRM,
OHGR-3LR-TAN, OHGR-3MC-Tan
Belts (direct contact):
OHGR-3-Tan

MORRISON WEIGHING SYSTEMS, INC.
MILAN, ILLINOIS
Infeed & Scale Conveyor: RC-101

MORROW SYSTEMS INC.
CINCINNATI, OHIO
Internal Alarm: Temperature

MORTON SALT COMPANY
CHICAGO, ILLINOIS
Brinemaker: P-2, EP, EP-2, ES,
FC-1015
Fluitron: QR
Saltab Depositor: SG, G-SH
Liquid Dispenser: FLOCRON, IMCO
Meat Pump: 402

MRM/ELGIN PACKAGING MACHINERY
DIV. OF DOMAIN INDUSTRIES
NEW RICHMOND, WISCONSIN
Filling Machine: R-50-V

Filler: 68177
Vacuum Cleaner: Air Vet, 1093

M-TEK INCORPORATED
EAST DUNDEE, ILLINOIS
Vacuum Bag Sealer: Corp-Vac
Mark I, Mark II

PAUL MUELLER COMPANY
SPRINGFIELD, MISSOURI
Ramsey Transfer Conveyor: #2
Boning Table Conveyor: 3-Belt
Ramsey Food Cooker: #1
S/S Atmospheric Cooker: SCI
Bulk Milk Cooler: RH
S/S Kettles: A, AP
Poultry Chili Tanks: 304-4,
304-5, 409-4, 409-5
S/S Cooler: R.C.
Double Belt Conveyor: PE0001
S/S Belt Conveyor: CPC-....
Meat Tank: MT-01, 304-3
Jacketed Kettle w/Agitator: F
Poultry Dump Cart: DC
S/S Agitated Cooling Storage Tank: RH-P S/S Scales: 3207, 3224, 3234,
Horizontal Storage Tank: "SHW"
Stainless Steel Cooker: RCW
Cook 'N Cool: CNC
S/S Meat Rack
S/S Transfer Cart
Silo Storage Tank: SVW
Falling Film Chiller: FFG
S/S Plate Heat Exchanger:
AT10DW

MULCO ENGINEERING
ATLANTA, GEORGIA
Spiral Ham Slicer: W-1D

MULLINIX PACKAGES INC.
LOS ANGELES, CALIFORNIA
Sausage Packaging Machine: 810,
812

MUNSON MACHINERY COMPANY INC.
UTICA, NEW YORK
Rotary Mixer: 700-TSS

N
N & W PACKAGING SYSTEMS, INC.
KANSAS CITY, MISSOURI
Form, Fill, and Seal Packaging
Machine: PF-111

NALBACK ENGINEERING COMPANY, INC.
CHICAGO, ILLINOIS
Rotary Filling Machine (Powder/
Granular)
Model: "Sanifill"-..

NANTSUNE IRON WORKS COMPANY, LTD.
OSAKA, JAPAN
Meat Slicer: "High Clean" NHC

NATIONAL CONTROLS, INC
SANTA ROSA, CALIFORNIA
Drum Fillers: 22-MCSSF, 22-MTFF,
16-MTFF, 16-MCSSF, 20-MTFF,
24-MTFF
Dual Scale Filling System:
23TFF2-E
RH-P S/S Scales: 3207, 3224, 3234,
3250, 3220-10, 3220-25,
3220-50, 3220-100, 3260,
3255/58

Scales (with suitable stand):
3230, 3240, 3241
Weight Meter: 5786
Electro scale: 475

NATIONAL CYLINDER GAS
KING OF PRUSSIA, PENNSYLVANIA
Nitrogen Freezer: (Ultra-
Freeze) 2-10, (Ultra Freeze)
2-10-7S, (Ultra-Freeze) 2-20,
(Ultra-freeze) 4-30

NATIONAL INDUSTRIAL MFG.
BURLINGAME, CALIFORNIA
"Nico" Broilmaster: 2500-S,
1000-L, 1200-S, 3700-S,
4900-S
Grill Master Belt Grill:
MP-38-35

NATIONAL INSTRUMENT COMPANY, INC.
BALTIMORE, MARYLAND
Sanitary Filling Valve: SAN-60
Filler Pump: San/T-130

NATIONAL MANUFACTURING CO.
WARREN, MICHIGAN
Nickel Plated Pallet: -29

NATIONAL PACKING MACHINERY
HINGHAM, MASSACHUSETTS
Cubing Machine: Stew Beefer

NATIONAL TOOL, INC.
CONYERS, GEORGIA
Spiral Ham Slicing Machine:
HA-10069

NEBCON MATERIAL HANDLING SYSTEMS
OMAHA, NEBRASKA
Vertical Snout Stripper: 733
S/S Offal Hanging Truck: 1910

NESTAWAY, INC.
CLEVELAND, OHIO
Wire Container "Smokrak":
....NY/CR,SS
Wire Container "Chilrak":
....NY/CR,SS

NESTLER CORPORATION
CINCINNATI, OHIO
Meat Lug Lids: 02-...., 03-....,
06-...., 08-...., 15-...., 18-....
Meat Lug w/Drain Holes: 18-....
Bulk Containers: 22-....
Bulk Container Lids: 23-....
Plastic Drums: 21-....
Plastic Drum Lids: 21-....
Tote Boxes: 09-....
Tote Box Lids: 10-....
Meat Dolly: 34-....
Plastic Meat Trays: 18-465,
18-467
Meat Lugs 01-...., 07-...., 11-....,
17-...., 18-...., 04-....

NEW BRUNSWICK INTERNATIONAL, INC.

EDISON, NEW JERSEY
Load Cell Scales (With Suitable
Stand) DS-6-30, DS-60-30D.
S/S Scale: DS-260
S/S Platform Scale: DPS-8000

NEW LONDON ENGINEERING COMPANY

NEW LONDON, WISCONSIN
Conveyors: 200, 2235-DB, LL-320

PAUL L. NICCOLLS

CALIFORNIA, MISSOURI
Pump (Basting): "Bast-Rite" 4

W. A. NICHOLS COMPANY

KANSAS CITY, MISSOURI
Sup-R-Clean Food-Veyor:
WSC12-24-12, WSC18-16-12
Gizzard Skinning Machine:
1350-..
Shackle: J-24-C-SS, J-24-E-SS

NIJHUIS SCHLACTECHNIEK

LICHTENVOORDE, THE NETHERLANDS

Nijhuis Automatic Scalding
Tank: "Turn-O-Matic"
NTOM-....
Dehairing and Flaming Machines:
"Goliath" NDF-...-D, N-...-D
Moving Top Table w/Washer:
NMIT-....

Multi-Purpose Polishing Machine:

"Nijhuis" NPM-..
Nijhuis Singeing Machine: NSF
"Spitfile" ..
Nijhuis Scalding Tank: NST -...
Scalding and Dehairing Machine:
NHDGE-...., NHDGG-....,
NSLSE-...., NSLSG-....

NIITA BELTING CO., LTD.

OSAKA, JAPAN F-541
Belt (Food Contact): White NLG.
WU-12BK, WU-12AK

NITTA INTERNATIONAL, INC.

NORCROSS, GEORGIA
Belts (Food Contact): WU-6A,
WU-6AK, WU-12A, WU-12AK,
WU-12B, WU-12BK
Belts (Food Contact): CLINA-
12UF, 12CF, 20CF, 30CF,
07UF, 07CF, 06CF
Espot-20CC, 30CC, 40CC,
55CC, 81CC

FRITZ NORBURY CO.

PINEVILLE, LOUISIANA
Hand Activated Hand Wash Valve
(Used with proper pressure
regulator on water supply
line): FN-100

NORDSON CORPORATION

AMHERST, OHIO
S/S Pump: 64B
Spray Gun Assembly: A7A
Air Elevator for Pump: 64B
Spray Gun: NPE-2A
Agitated Hopper: NPE-H3
Heater: NH-4
Filter S/S: 161510
Circulation Valve Kit: 244778
244780

NORMAN MACHINERY COMPANY

NEWARK, NEW JERSEY
Mixers: 150, 400, BDSL-..., BDHL-...
Hi-Speed Mixers (Impeller and
impeller drive assembly must
be disassembled daily for
cleaning and inspection):
DS-..., DH-...

NORR ENGINEERING-MANUFACTURING CO.

FORT WAYNE, INDIANA
Flexible Packaging Machine:
Series F

NORTHFIELD EQUIPMENT & MFG.

COMPANY, NORTHFIELD, MINNESOTA
Freezer Belt (Food Contact):
Omni-Grid, Omni-Flex, S, G
Freezer: Spiral (Acceptance

applies to the conveyor only.
Each installation must be
reviewed by the Equipment
Group.)

NORTH STAR ICE EQUIPMENT COMPANY

SEATTLE, WASHINGTON
Ice Maker: 60, 10, 20, 40
Ice Rake & Elevator System:
R15/17-73
Pneumatic Ice Conveyor:
PN-1-73

NORTHWESTERN STEEL AND SUPPLY CO.

OMAHA, NEBRASKA
Paunch Umbrella Washer: PU-74-1
Tripe Inspection Rack: TIS-74-1

NOTHUM MANUFACTURING COMPANY

SPRINGFIELD, MISSOURI
Batter and Breeding Machines:
71-A
Gas Fired Oven: 363GO
Fryer (Gas): NF-3410
Shaker-Sifter: NRDS-14
Drum Breader and Batter System:
NRD-14, NRDB-14
Fryer (Gas) With Storage Tank:
NF-...
Fryer (Electric) With Storage
Tank: NFE-...
Continuous Oil Filter: "Filter
King" NF-...
Infed Transfer Conveyor:
NT-...
Pack-Off Conveyor: NP-...
Shuttle Conveyor: NSC-...
Spreader Conveyor: NSPC-...
Combination Vat Dumper:
NCVD-...
Conveyor Inspection Trim:
NCIT-...
Rotary Blancher: NRBL-...
Dewatering conveyor: NDC-...
Conveyor: NC-90-...
Cooling Conveyor: NCC-...
Column Dumper: NCD-...
Lazy Susan: NLS-...
Preduster: NDP-...

Batter and Breeding Machine:
SK-8, SK-14
Countertop: "Lil Breader"
Continuous Fryer Reserve
Tank: NF-...., NRT-....

NU-MEAT TECHNOLOGY
SCOTCH PLAINS, NEW JERSEY
Conveyor Cuber: "Convey Cuber"

NUNNERY-FREEMAN COMPANY
HENDERSON, NORTH CAROLINA
Grill: (Electric)
Kook-Rite Cooker: S-10A, S-20A

NUSS EX-IMPORTS
WESTCHESTER, PENNSYLVANIA
Grill: (Turmix)

NUTEC MANUFACTURING
ORLAND PARK, ILLINOIS
Patty Machine: Nutec 1A

NUTRIDAN ENGINEERING A/S
DENMARK

Bacon Press: IV

N. V. GEBROEDERS NAEFF
LOCHEM, HOLLAND
"Naepo" Cutting Boards

O

OAKES MACHINE CORPORATION
ISLIP, NEW YORK
Continuous Mixer: 14MC15A

OHAUS SCALE CORP.
FLORHAM PARK, NEW JERSEY
Scales: 88..F, 88..Series

O. H. I. CO.
STOCKTON, CALIF.
Pole Dumper: PD-6E
Blender: B2E, B3E, B5E, B15E
Vacuum Blender: VB2E, VB3E,
VB5E, VB15E
Oven: SSH-110
Tenderizer "Rollo Massage" M-1)

126A
Drum Dumper: DD18H
S/S Drum Tumbler: DT18H
Tumbler-Shaker and Loading
Assembly: TS-2000
Tenderizer W/Conveyor: 500
Turkey Breast Tumbler: TM-5000
Screw Conveyor Metering
Device: M-D301

OLD RANCHERS CANNING CO.
UPLAND, CALIFORNIA
"Pulici" Burrito Machine: 471

OLIVER PRODUCTS COMPANY
GRAND RAPIDS, MICHIGAN
Wrapping Machine: 898-SF, 906GF,
1080, 1006
Slicer: 797S, 797SG

GEORGE J. OLNEY, INC.
WESTERNVILLE, NEW YORK
S/S Vibrating Screen: 24x..

OLYMPUS CORPORATION
LAKE SUCCESS, NY
Fibre Optic Scope: 1F13D3-60
(USDA inspectors at plants
using this device must be
trained and be proficient
in its use.)

OMECO-BOSS COMPANY
OMAHA, NEBRASKA
Bagging Table: 1076
Landing Table: 1065
Lazy Susan Table: 1077
Boning Table: 1061-A, 1061
Fat Grinder & Pump Ass'y: 1078
Sheep Viscera Inspection Table:
678 (Sanitized with 180° F.
water.)

Cattle Head Flush Cabinet:
689-A
Snout Stripper: 248
Hog Viscera Inspection Table:
218, 219 (Sanitized with 180° F.
water.)

Hog Head Table: 225
Boning Conveyor Table: 1060-A
Tripe Inspection Rack: 713
Meat Tumbler
Head Flush Booth: Sheep
Hide Puller (OMECO-ARMOUR): 711
Fat Conveyor: 1064-A
Vat Dumper: 1125
Tripe Scalder: 643
S/S "V" Type Tripe Scalder: 642
Paunch Table: 682
Belly Roller: 422
S/S Flight Table: 404
Tripe Umbrella: 644
Head Flush Cabinet: 688
Head Work-Up Table: 686
Jaw Puller: 691
2-Section Fat Box: 684
Tongue Wash Tank: 704
Pluck Table: 685
Condemned Head Truck: 692
Head Splitter: 712
Beef Viscera Inspection Table:
670 (Sanitized with 180° F.
water.)

Fat Wash Box: 220
Hog Head Splitter: 228
Automatic Hog Head Splitter:
229

Belly Roller: 407
Viscera Separating Table: 221
Meat Wash Table (3 Compart-
ments): 232

Perforated Top Table: 126
Trim Table: 2212
Ham Skinning Saddle: 420
Hog Jaw Puller: 227, 249
Tongue Washer: 240
Shoulder Cutter: 406
Side Splitter: 412
Hog Stomach Opening Table: 223
Rotary Head Flush Cabinet: 689
Bone Saw: 419
Paunch Table: 681
Conveyor: 1064-A, 1064
Screw Conveyor: 1087
Boning Table: 1061-A, 1058-A
Shrink Tunnel: 1074
Dry-Off Unit: 1075

Perforated S/S Top Table: 686-A
 Truck: 1606, 1607, 1602, 1603,
 1604, 1605, 1608, 1609, 1612,
 1613, 1614, 1616, 1618, 1617,
 1624
 Tongue Hook: 827B
 Dump Puller: 702
 Dump Bucket (Bottom): 1002
 Round Nose Truck, S/S: 1610
 S/S Boning Table: 125, 1060
 S/S Utility Table: 121
 Belly Knife: 421
 Square Nose Truck, Galvanized:
 1611B
 Square Nose Truck, S/S Body:
 1611
 Sausage Truck: 1600-1601
 Hog Polisher: 213, Brush Type
 216
 S/S Vat: 1100
 Beef Carcass Washer: 725
 Sheep Carcass Washer: 727
 Beef Head Washer: 726
 Heart Slasher: 230A
 Heart Washer: 230B
 Market Truck: 1044 Special
 Spike Hog Head Workup Conveyor:
 250
 Tables: 122, 123, 124
 Meat Wash Sink: 202
 Chitterling Dewatering Machine:
 247
 Dyna Jet Tripe Washer: 729
 S/S Fresh Meat Trees: 140, 141
 Lazy Susan: 218
 S/S Poultry Chill Vat: 1101
 Metal Slat Trucks: 1626, 1627
 Table Model Cut-Off Saw: 424
 Gambrel Cord Cutter: 403
 Hog Hide Puller: 280 and 280-A
 (This is with the understand-
 ing that the puller will be
 installed sufficient distance
 from the center line of the
 rail to preclude contact of
 the carcass with the pulling
 mechanism and will be
 operated in a manner to pre-
 clude carcass contamination

from falling debris and other
 foreign material): 1085
 Wire Mesh Conveyor: 1085
 Belt Conveyor: 1057
 Ham Cut-Off Knife: 425
 Bagging Hopper: 161
 Liver and Lung Slasher: 242
 Stationary Hog Viscera
 Inspection Table: 222
 Fat Pump: 1086
 Automatic Hog Stamper: 285
 Hog Scalding Tub: 205
 Final Hog Wash Cabinet: 730
 Hog Spray Cabinet: 738
 Glycol Chiller: 1084
 Electric Stimulator 625A,
 625 (Automatic), 625C
 Trim Bin W/Discharge Screw: 1088
 Pneumatic Divert System: 1059
 Rotary Snout Puller: 244
 Rotating Head Splitter: 228
 Automatic Hog Singer: 215-2
 OP/TEC, INC.
 MILFORD, MASSACHUSETTS
 Meat Analyzer: "Lean Machine:
 LM-1
 OWENS-CORNING FIBERGLASS CORP.
 TOLEDO, OHIO
 Fiberglass Storage Tanks: MAC,
 MDBC, MFBC
 OWENS-ILLINOIS, INC.
 SAN JOSE, CALIFORNIA
 Steam Vacuum Cappers: 46-200
 Series, 46-400 Series,
 58-200 Series
 Gas Flush Tunnel: 10--
 OXY-DRY CORP.
 ELK GROVE, ILLINOIS
 Metal Detector: MI-1
 P
 PACEMAKER PACKAGING CORP.
 ASTORIA, NEW YORK
 Bag Loader: 502 S/S

PACIFIC PACKING MACHINERY CO.
 LOS ANGELES, CALIFORNIA
 Filling Machine: VBFV
 PACIFIC SCIENTIFIC COMPANY
 PORTLAND, OREGON
 Dryer: ITAH-1
 PACIFIC ULTRAVIOLET COMPANY
 LOS ANGELES, CALIFORNIA
 Lamp (Westinghouse): WL-782-L30
 Note: Lamp must be used in
 accordance with Part 7,
 para. 7.16(b) of the Meat and
 Poultry Inspection Manual.
 PACK WEST MACHINERY CO., INC.
 PASADENA, TEXAS
 Piston Filler: IBPF-SV-PS-69J
 PACKAGE MACHINERY COMPANY
 EAST LONGMEADOW, MASSACHUSETTS
 Packaging Machine: BW-6, TWH-S
 Wrapping Machines: 6-U, 6-UE,
 6-UES, UE-6A
 PACKAGING AIDS CORP.
 SAN FRANCISCO, CALIFORNIA
 Vacuum Sealer: 73VS, ..VS..
 "Impulse"
 Vacuum Barrier Sealer: 73VBS,
 ..VBS.. "Hot Bar"
 PACKAGING EQUIPMENT SALES
 IVYLAND, PA.
 S/S In Feed Conveyor: PFM-2000
 PACKAGING RESEARCH CORP.
 DENVER, COLORADO
 Filters: PRC-F, PRC-P, .S-.,
 ..S-., ..SB-., ..SB-.,
 4PSB, 8PSB
 Pressure Regulating
 Accumulator: 216PR, 300PR
 Pressure Regulator: 10PR
 Vertical Powered Screw Hopper:
 VPSH-H, VPSH-E
 "Versaform" Former: VF-....

PACKAGING SYSTEMS/3M

ST. PAUL, MINNESOTA
Sealing Machine (S-647 "L")
Clip Applicator) 5790

PACKERS DEVELOPMENT CORP.

ROCHESTER, NEW HAMPSHIRE
Air Operated Skinning Knife:
"Padco" 1000

PACKERS ENG. & EQUIP. CO., INC.

OMAHA, NEBRASKA
Neck Pins: RMB-1
FL Type Head Inspection Stand:
1730
Flat Top Tables: FT-...-...
FT-...-..., FTBS-...-...
FTBS-...-...
Cutting Board: "Packers" 60750,
60751-E

PACKERS MACHINE AND MFG. CO.

TOLEDO, IOWA
Tripe Washers: SS-..., GSS-...

PACKRITE/TOLEDO SCALE

FRANKSVILLE, WI.
Plastic Sealer: 4
Meat Sealer: Poly-Motor-Jaw

PADGETT-SWANN MACHINERY COMPANY,
INC., TAMPA, FLORIDA
Conveyor: HBC-...

P.A.L.G.A.

AVIGNON CEDIX, FRANCE
Mini Brochetteur: 36/FF
Auto Brochetteur: 64-FF

PALLET DEVELOPMENT, INC.

AMBRIDGE, PENNSYLVANIA
Plastic Pallet (For Packaged
Product Only): 300

PALMIA, AB

SODERHAM, SWEDEN
Grinder: "Palmia" P-250,
P-300, P-400

STEPHEN PAOLI MFG., CORP.

ROCKFORD, ILLINOIS
"Paoli" Deboning Machines:
19A, 20A, 21A, 19AF,
20AF, 21AF, 19, 20, 21
Deboning and Designing
Machines: "One Step" 19,
20, 21, 22, 22-H, 23

PARAMOUNT PACKAGING CORP.

CHALFONT, PENNSYLVANIA
Poultry Loading System: 1500
Pad Dispenser: 1500A

PARK RUBBER COMPANY

LAKE ZURICH, ILLINOIS
Cutting Boards: Cut-Rite,
Simona 2000

PARSONS AUTOMATIC SCALE COMPANY

BERKELEY, CALIFORNIA
Macaroni Scale
Scale Assembly EL-WA.

PARTCO, INC.

ORLAND PARK, ILLINOIS
Perforator Cuber: PC-28

PASTA-MAT, INC

MASPEITH, NEW YORK
Automatic Tortellini Machine:
130-G, 130-G-4
Automatic Ravioli Machine:
D-74-G
Heavy Duty Ravioli Machine:
HDR-...
Automatic Dough Laminators:
APL-...

PASTA WORLD

E. FARMINGDALE, L. I., NY
Tortellini Machines: MGT..P/
... AA...
Ravioli/Tortellini Machines:
MCC..P/..., R/N...
Sheeter/Kneader Machines:
SA..., CA...

PASTEURAY COMPANY

ST. LOUIS, MISSOURI
Ultraviolet Lamp (Non-Ozone):
P-11-20, P-25, P-30-13, P-33,
P-41, P-50, P-72
Note: Lamps must be used in
accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

DICK PATCH INDUSTRIES, INC.

SAN ANTONIO, TEXAS
Mechanical Freezer, "High
Flux" 48
Transfer Conveyor: TC-...-...
Water Chiller: IC-...-...
Spiral Freezer: (Acceptance
applies to the Conveyor only.
Each installation must be
reviewed by the Equipment
Branch), Model HI-QF-...-...-.

PATTERSON INDUSTRIES, INC.

EAST LIVERPOOL, OHIO
Double Core Mixer "Thoroblender
Type A"

PATTERSON-KELLEY COMPANY, INC.
EAST STROUDSBERG, PENNSYLVANIA
Twin-Shell Blender: SB, 1B

Zig-Zag Blender: CSS-M
Heat Exchanger: HX_12D_67_L2
Plate Heat Exchanger: V-13

PATTY-O-MATIC

FARMINGDALE, NEW JERSEY
Patty Machine: 445 SDA,
800 SDA, 1260

PAXALL PARSONS MACHINERY

BERKELEY, CA
S/S Combination Weigher:
World Star 14

PEARCE AND COMPANY, INC.

DANVERS, MASSACHUSETTS
Band Saw: HS-5M

PEARSON ENTERPRISES INC.
JACKSONVILLE, FLORIDA
Tectron Metal Detector: 5500
Conveyor: 19

PEERLESS MACHINERY CORP.
SIDNEY, OHIO
Dough Mixer: MSS-..., MSS-....
s/s High Speed Dough Mixer
HSS-....

PEERLESS METAL FABRICATORS, INC.
BRIDGEVIEW, ILLINOIS
S/S Meat Mold w/Lid

PELOUZE SCALE COMPANY
EVANSTON, ILLINOIS
S/S Scale: 832S, 832SRD,
85S, 810S, 820S, 840S,
1060S, 10100S, 10200S

PEMBERTON-BOLDT, INC.
DES MOINES, IOWA
Strainer: HS-225
S/S Vacuum Tumbler: VV-....

PEMBERTON FOOD PROCESSING
EQUIPMENT CO.
MEMPHIS, TENNESSEE

Deep Fat Fryer: BR-S
Hog Singer: 1926
Neck Washer: Neck-A-Matic
MDM67A, JM-73A
Hog Polisher: SPB-11
Spreaders Conveyor: VB-800
Hydrau Separator: HS-250

J.D. PEMBERTON, INC.
MADISON HEIGHTS, MICHIGAN
"Pemco" Hoist and Dump Cart

PENNSYLVANIA SCALE COMPANY
LEOLA, PENNSYLVANIA
Fan Scales: SI-100-H-U, I-10-U,
SI-10-U, 40-U, 450-U
Over and Under Scales: DPS-3-U,
D-S-U, D-5-RB-U, D-10-U,
D-10-X-U, D-10-12-X-U, DS-3-U,

DS-3X-U, D-45-U, D-45-X-U,
D-12-U, D-12-B-U, D-20-U,
DC-3-U, DC-8-U, DC-8-S-U,
DC-10/50-U, DC-10/50-X-U
S/S Scale: DPS-10-U
S/S Sanitary Scale: 601-U,
625-U
S/S Bench Scale: DSC-1-20
Electronic Weighing System: 4300
Electronic Load Cell: 6200
Scale: Over/under 4500, 6200
Over/Under Checkweighing
Scale: 4700

PER-FIL INDUSTRIES
BURLINGTON, NEW JERSEY
Auger Filler: PF-11, PF-14,
PF-14H

PERES ELECTRONIC MACHINES, INC.
ROCHESTER, NEW YORK
Barrel Deheader (Horizontal
Cutting): 3

PETERS MACHINERY CO.
CHICAGO, ILLINOIS
Carton Closing Machine: CCY-DL

PETERSON ENGINEERING SERVICE
GAINESVILLE, GEORGIA
Giblet Pump: T-101, S-101
Back and Breast Splitter: GK-101
Back Half Quartering Machine:
CC: 184
Giblet Chiller w/Rotary
Unloader: WP-984

THE PFAUDLER CORPORATION
ROCHESTER, NEW YORK
Superjector: (Titan) CNS-70
Filling Machines: (Piston)
RP-...., C-..., RP-...., M
"Glasteel" Chemstor Tanks:
Vertical CV-...., Horizontal
CH-....

PHILADELPHIA BELTING CO.
FOLCROFT, PENNSYLVANIA
Belts (Food Contact): Hycar CP,
PVC White

PICK HEADERS, INC.
WEST BEND, WISCONSIN
Cooker: SC-...-

THE PICKWICK COMPANY
CEDAR RAPIDS, IOWA
"Spin-Pik" Poultry Pickers:
JS-1B, JS-2A

Poultry Scalders: 5A-....
Poultry Scalders: AS
with "Dunkmaster": AD
Eviscerating Table: ET
Poultry Picker: SP
Killing Tunnel: KT

THE PIE-MATIC CO., INC.
CONVERSE, TEXAS
Piemaster: E-200-MPP.

L. PIEREDER MACHINERY, LTD.
WATERLOO, ONTARIO CANADA
Vacuum-Stuffer: 2PS-82
Portioner for Ham Filler:
VPF-35, VPF-35P
Clipper Portioner: CP-20
Ham Stuffer: HST-...
Ham Can Filler: PSF-3
Rotary Can Filler: PSF-2
Pullman Can Filler: PLF-12-22
Stuffer: HP-30
Mold Retarder: PR-32

WILLIAM PINSLY ASSOCIATES
HILLSIDE, ILLINOIS
Smoking & Cooking Machine:
BBQT-200

PIONEER FOOD EQUIPMENT
PENNSGROVE, NEW JERSEY
Stuffer, Model Baader:
702 & 703
Hog Scalders-Dehairer: BJ-....,
BM-....
Skinner: AS-...., ASK600/..

ASB....

J. C. PITMAN & SONS' INC.
CONCORD, NEW HAMPSHIRE
"Pitco" S/S Frialators: 18, 20,
24, 26, 34, 14
Fryer (Mastermatic) (Economy
Line): 600, 700, 800
Fryer (Mastermatic) (Deluxe-
Line): 16-24, 18-24, 12-30,
14-24, 16-30, 18-30, 20-30,
22-30, 24-30, 14-30, 24-34
Fryer (Mastermatic) Stainless
Steel): 350, MPE-60
Transfer Conveyor: TC-...-...
Fryer - S.S. Heavy Duty
Frialator: 24-34, 24-54

PIZZAMATIC CORPORATION
SOUTH HOLLAND, ILLINOIS
Sausage Depositing Head &
Stuffer: S-5000
Automatic Sausage Depositor:
500-A

PIZZA SYSTEMS, INC.
PATASKALA, OHIO
Dough Press: M-3206
Conveyor: 3615

PLANET PRODUCTS CORPORATION
CINCINNATI, OHIO
Frankfurter Loader: PPC-.

PLANT EQUIPMENT FABRICATORS, INC.
LOVEJOY, GEORGIA
Pork Skin Cooker: 1000PSC
Oil Level Tank: 1000-1
Pellet Feeder: 200-PF
Port Skin Cooling conveyor:
15-CC
Pork Skin Tumbler: 100-PST
Flavor-Salter Applicator:
100FS
Fryer: PEF-...-...
Incline Conveyor: 250-IC-...
S/S Holding Tank: HT-...
Dough Roller Conveyor:
...-...PEF

PLAS-TANKS INDUSTRIES, INC.
FAIRFIELD, OHIO
Fiberglass Polyester Brine
Tank: 815, 1015, 11515,
1220

PLASTECH DIVISION
PENNSYLVANIA PACIFIC CORP.
WARMINSTER, PENNSYLVANIA
Plastic Drum: PB-...
Tank "Bulkitank": MT-...-...
BV-... BVW-... BTF-38
"Bulkitank" Lid: BVL-...
Bulk Liquid Container: LS 330
Bulkaltit: BK-24TW
Huskies Batch Container:
-SBC, ..-SBC, ..-NBC
Bin "Bulkitank": BVDR-40
Rotatable
Mobile Ingredient Bin: MB-...
Mobile Ingredient Bin: MB-3+3
Bin "Bulkitank" BVD-40
"Bulkitank": BVP-...
Kitchen Kart: K C-8
Brine Tank: BVP-46
Bin: BV-43

PLASTECH INTENATIONAL, INC.
WARMINSTER, PA.
Tank, "Bulkitank": BV-43

PLASTIC SUPPLY & FABRICATING
COMPANY, DENVER, COLORADO
Patty Mold

PLUS CONTAINER MACHINERY CORP.
WHEELING, ILLINOIS
Closure Machine: CMC, 123A,
123B, 11-., 111-CT, CMC-E
Comtec Pie Press: 1100
Hooding Machine: H-1, H-11
Capping Machine: IVM
Sealing Machine EFS-... PBS-8
Automatic Hooding Machine:
H-11SL-...

POLLUTION CONTROL SYSTEMS
COON RAPIDS, MINNESOTA
Stainless Steel Heat Exchanger:
16000-141

PORTABLE TOOL & ELECTRONICS
INC. AND RYCO PRODUCTS DIV.
WARREN, MICHIGAN
Spiral Slicer: 81

PORICO CORPORATION
VANCOUVER, WASHINGTON
"To Suit" Platform Trucks:
24MP-1, PT1943, PT2448,
PT-3060

PORTEC INC.
INDUSTRIAL BELTING DIV.
PADUCAH, KENTUCKY
Belts (Food Contact)
White PVC: Portec W-10

PORTEC INC.
FLOWMASTER DIV.
CANON CITY, COLORADO
Power Turn Conveyors:
S/S AAA-...-... S/S AA-...-...
S/S A-...-... S/S B-...-...
S/S C-...-... S/S LAAA-...-...
S/S LAA-...-... S/S LA-...-...
S/S LB-...-... S/S LC-...-...
S/S LS..CL..S/S S..CL...
Spiral Curve Conveyor:
S/S AAA-...-SP, S/S AA-...-SP,
S/S A-...-SP, S/S B-...-SP,
S/S ..CL-...-SP
Spiral Lift Conveyor: S/S
AAA-...-SP-... S/S
AA-...-SP-... S/S
A-...-SP-... S/S
B-...-SP-... S/S
C-...-SP-... S/S
S/S..CL-...-SP-...

H. K. PORTER COMPANY
TRENTON, NEW JERSEY
Belts ((Food Contact)
White & Green: Nitrile

POSS LIMITED
HAMILTON, CANADA
Deboner: PDX-1, PDL, PDE-500,
PDE-1500, PDE, PDX-4
Food Pump: 350-1250
250-1250

POULTRY FOODS, INC.
MODESTO, CALIFORNIA
Transfer Hopper: 20
Conveyor: CV-2
Back Trim Conveyor: TR-200,
TR-205

POWERMOUNT CORPORATION
PASSAIC, NEW JERSEY
Egg Roll Machine

PRATCO STEEL CORP.
BROOKLYN, NEW YORK
Vacuum Packaging Machine: PVS,
PVL, "Pratco-Vac"

PRECISION ENTERPRISES UNLIMITED, INC.
RAVENNA, OH.
Conveyor: 3001-...
Infrared Continuous Conveyor
Oven: 1001-...
Belt Conveyor: 1201-...-...

PRECISION FABRICATION
FOREST, MISSISSIPPI
Poultry Cutter: PF-100
Saw: PF-101 Cutter

PRECO STAINLESS STEEL, INC.
WEST PALM BEACH, FLORIDA
Carcass Washer: 22-73
S/S Trolleys

PRESSED & WELDED PRODUCTS COMPANY
SOUTH SAN FRANCISCO, CALIFORNIA
S/S Diaphragm Pump with
Sanitary Quick Disconnects:
P/W 2SFM

PRESTO PRECISION PRODUCTS INC.
FRANKLIN SQUARE, NEW YORK
Pressure Regulator: SS-SQ-12
Brine Pump: WST-A-5
Brine Agitator (Air Motor):
PA-..., SPA-...
Brine Agitator (Electric Motor):
SPET-..., PEX-..., SPEX-...,
PEC-..., SPEC-..., PET-...
S/S Brine Pump: SS-316, SS-35

PRINCE MFG. COMPANY
HOLLAND, MICHIGAN
Ham Boning Machine: F
(All product inspected for
bone fragments by establish-
ment after deboning
operation)
Poultry Deboning Machine: 1

JACK PRINCE, INC.
GAINESVILLE, GEORGIA
"Prince World" Poultry Deboning
Machine: 1, MARK III, MARK V
Horizontal Deboner: 331
Mechanical Deboner: 221, 332
Comminuted Meat Deaerator: 325

PRITCHARD SALES, INC.
ATLANTA, GEORGIA
"Graham" Automatic Neck
Breaker: GANB-100
"Systemate" Automatic
Eviscerator (Manual position-
ing of viscera for inspection
necessary): 121042. (Surfaces
of machine contacting
carcasses must be sanitized
between each use with 180° F.
water or 20 ppm residual
chlorine at point of use.)
"Systemate", Automatic Evisce-
rator: MK-V (Manual
positioning of viscera for
inspection necessary.
Surfaces of machine con-
tacting carcasses must be
sanitized between each use
with 180° F. water or 20 ppm

residual chlorine at point
of use.)
RAP Belt Conveyor: 05000
Automatic Bird Unloader: 31335
Oil Sac Cutter: GAOS-200
Conveyor Saw Table: 113069
Giblet Chiller: RAPGC-2, RAPGC-2R
Neck Skin Cutter: P-2000
Line Divider: GLD-300, GLD 300A,
GLD-300 B
Breeding Machine: CB-80
Eviscerating Line Shackle: RBES-304
Kill Line Shackle: BKS-304
Picking Machine: CH-6/; CE-6/
Automatic Poultry Killer: WAK-101
Hand Gizzard Peeler: 71RAP
Inside Outside Final Bird Washer:
Mark II
Auto-Cone Breast Deboning
System: CCGD1
Gizzard Harvester: M-1
Leg Processor: LP-1
Cone Deboning Wheel: CCBDD1-5
Turkey Oil Sac Cutter: GAOS-
200T. (If used prior to
inspection station, surfaces
contacting carcasses must be
sanitized. Between each use
with 180° water or a solution of
20 ppm residual chlorine at
point of use.
Cone Deboning Wheel: CCBDD-T
(Suspended from ceiling.)
Neck Skinner Machine: NS-1001
Gizzard Defatting Machine:
NGW-1C
Automatic Opening Machine:
Mark III, "Mark" III-...
(Surface of machine contacting
carcasses must be sanitized
between each use with 180
degrees F. water or a solution
of 20 ppm residual chlorine at
point of use.)
Breast Filet Compressor: BFC-1
Front Half Portioning Machine:
PFMBP-1A
Gizzard Tenderizer: GTM-100
Rear Processing Machine:

Overhead Bone Conveyor: BC-....
Moving Top Boning Table:
BT-....
Dual Stuffing Horn: 12-04--
Conveyor: IC-....
Wire Belt Transfer Conveyor:
WC-....
Pre-Cool Conveyor: PC-....
S/S Conveyor: AC-....
Oil Storage Tank: 12-18--
Continuous Oil Filter: 12-17--
Convection Broiler: 12-06--
Buggy Lift Dumper: BD-...
Screw Conveyor: SC-....

PROTECON SYSTEMS B.V.
OSS HOLLAND

Pickle Injector: Protecon
PI-..., PI-...-S
Meat Recovery System (Bone
Press): Protecon MRS-...,
MPD-...
Meat Tumbler: Protecon MU-...
Vacuum Meat Press: Protecon
VP-24-NVL
Tenderizer: Protecon PMT-41
Pickle Injector: Protecon
PI-440
Deboner: PAD-10, PAD-...
Pumping Machine: 162.H

PROTEIN FOODS INC.

GAINESVILLE, GEORGIA
Deboning Machine: "Sepromatic"
2A
Filter: 3502

MURZAN INC.

NORCROSS, GEORGIA
Sanitary Double Diaphragm
Pump: DL-...-SL, PI-...-SL

PUMPS AND PIPES INC.

RICHARDSON, TEXAS
S/S Diaphragm Pump with
Sanitary Quick Disconnects:
P/W25FM

PUREX CORPORATION
WILMINGTON, CALIFORNIA

Freezing Board: Plastic

PURITAN EQUIPMENT COMPANY

OMAHA, NEBRASKA
CO2 Chiller (Continuous): 12-24
Hot Water Tempering Cabinet:
AM-1001

Q

QUALITY FABRICATORS INC.

HARRISON, ARKANSAS
S/S Tank: TX 101
Boning Conveyor w/Cutting Boards:
SC-101
Screw Conveyor: CC-101

QUALITY MAPLE BLOCK COMPANY

NEW YORK, NEW YORK
Cutting Board (Polysan):
Qual San, B50-20R

R

RAMACCIOTTI EQUIPMENT CO., INC.

OMAHA, NEBRASKA
Carcass Lugging Buggies: M371-1,
M310-2, M310-3

RAMSEY ENGINEERING

ST. PAUL, MINNESOTA
Check weigher-Classifier: 400
Series, 500 Series, 1200
Series, 1700W, 1700 S/S,
2000 W, 2000 S/S Series
Sorting Conveyor, Channelizer:
CH
Metal Detector (For Unpackaged
Product): 60 series,
70 series, 80 series,
90 series
Checkweigher: Mark II, Mark IIA,
Mark III
Weigh Table/Conveyors: Frame 22,
Frame 32, Frame 33, Frame 40

RAN-DAR-BROOK MANUFACTURING
COMPANY

LIBERTY, MISSOURI
Vertical Hydraulic Hog
Skinner: 101

RANK INDUSTRIES, INC.

DES PLAINES, ILLINOIS
Metal Detector: MD-...

RANK PRECISION INDUSTRIES, INC.

DES PLAINES, ILLINOIS
Conveyor: RPI-100, RPI-200

RAPIDS MACHINERY COMPANY

MARION, IOWA
"Marion" Mixers: FP-....,
FPS-....

RAPISTAN OF CHICAGO

OAK BROOK, ILLINOIS
Conveyor: RSC-4655-D

RAPSCO INDUSTRIES

DALLAS, TEXAS
Pork Skin Sizer Breaker:
PSB 1872
Incline Conveyor:-.....I

RAQUE FOOD SYSTEMS, INC.

LOUISVILLE, KENTUCKY
Spreader Valve: SV-...
Rotary Head Filler: RHF-100
Cheese Filling Machine: CF-200
Conveyor: SL-..., DL-200,
TC-...-...
Piston Filler: PF-...
Rotary Pump Filler: RPF-....
Vegetable Filler: RVF-...
Transfer Pump: TP-P-..., TPF
Lidder-Closer: LC-...
Blender: BL-...
Packaging Machine: DPM,
HS-...-..., HS-...-...
Wrapping Machine: FW-...
Cheese Dispenser: CF-...-...
Sauce Dispenser: WF-...-...
WF-...-...-...

S/S Air Conveyor System: AC.....
Topping Machine: TU.....
Bucket Conveyor: BC.....
Traveling Filler Head: TH.....
Traveling Valve Mount: TH.....
Transfer Conveyor: SN.....
Vibrating Conveyor: VC.....

RAVAN PRODUCTS
GAINESVILLE, CA
Inspection Stand; RP101
Belt Conveyor: 101
Final Inside/Outside
Bird Washer: 100
Neck Skinner: 6000
Box Icer: 101

RAVEN INDUSTRIES
SIOUX FALLS, SOUTH DAKOTA
Fiberglass Tank (For brine or
water only.)

RAYTHEON COMPANY
WALTHAM, MASSACHUSETTS
Microwave Oven: QMP-1679....
QMP-2103
Microwave Oven (Batch Type):
QMP-1879.

M. REBIZZO AND COMPANY, INC.
SAN FRANCISCO, CALIFORNIA
Ravioli Machine: 30A
Mixer: G

RED ARROW PRODUCTS COMPANY
MANITOWOC, WISCONSIN
Smoke Cabinet
Atomizing Liquid Smoke Systems:
200, 500, 100

REDINGTON, INC.
BELLWOOD, ILLINOIS
Wrapping Machine: Type M

RED VALVE CO., INC.
CARNEGIE, PENNSYLVANIA
Air Operated Sanitary Type
Pinch Valve: 2606

E. W. REESE
WHITTIER, CALIFORNIA
Grinder Heads: 17"x9" & 14",
31"x24"
Grinder Heads: 24" x
20", 31" x 24", 38" x 20."

REFRIGERATION ENGINEERING CORP.
SAN ANTONIO, TEXAS
"RECO" Water Chiller: WC....
Self Contained Product
Freezers: RP-..
Self Contained Product Freezing
Tunnel: DP-3
Continuous Meat Freezer: CMF-..
Liquid Chiller: LC....
Plate Water Chiller: RWC-....
Refrigerated Water Chiller:
RWC-....

REGAL PLASTICS COMPANY
KANSAS CITY, MISSOURI
"Tote" Food Containers:
RT27-16-8, RT18-11-1/2-4-1/4
"Regal-Tote" Food Containers:
RT-28-28-1, RT-25-13-4,
RT-24-12 1/2-6, RT-27-17-6
(will withstand temp. to
250° F.)
"Regal-Tote" Food Container
Lids: RTL-25-13, RTL-24-12
1/2, RTL-27-16 (will with-
stand temp. to 250° F.)
Meat Pans: RT-16-8-3, RT-17-8-3,
RT-18-9-3
Plastic Tray: RT-24-5-1
Plastic Meat Tray: RT-24-4-1
Plastic Meat Tray Lid:
RTL-24-5

REICH GMBH AND COMPANY, KG
WEST GERMANY
S/S Smokehouse: UNIGAR-....

ROBERT REISER & COMPANY
BOSTON, MASSACHUSETTS
Loader
S/S Dump Cart
Can Filler: F.K.F.

Vemag Stuffer: - G-250, R117S
Seydelman Cutter: K-..
Deboner (Bibun): 16, 18
Raw Poultry Deboner (Bibun): 15
Cooked Poultry Deboner (Bibun):
15
Seydelman Grinder: CS-160
Vemag Continuous Stuffer:
1000-S, 1000-S-2, 2000-S,
1000-S-3, 3000-S, 3000-S-1,
3000-S-2, 3000-S-3
(with stainless steel screws
and screw holders.)
Holac Automatic Dicer: 1, 10,
Holette A
Poultry Meat Strainer: SUM-420
Deboner: SK-1
Conti-Cooker: 60-..S-., 60-..N-..
Cooked Leg Deboner: RB
Reiser Neck Skinning Machine:
NS-2
"Salco" Blender-Mixer: PMB-.....
"Reiser" Skin Dewatering
Machine: SD-2
"Vemag" Smokehouse: HCS-2
Shikabob Skewer Machine: 687
Continuous Vacuum Stuffer:
"Vemag" 500
Automatic Dicers: "Holac" VA,
"Holac" 1, "Holac" 10,
"Holac" HA-121
Dicers (with suitable stand):
"Holette" A, "Holette" 19,
"Holette" 21
Vacuum Packaging Machines:
VM-..
Vemag Continuous Stuffer:
1000DC & 3000DC
Injector: FGM-..
Grinder: WD-114
Vemag Ham Filter: 660

ROBERT REISER & COMPANY, INC.
CANTON, MASSACHUSETTS
Vacuum Meat Tumblers: TU-.....
S.S. Vacuum Tumblers: VMT-....
Holac Slicer: 26/66, 26/74T
Vacuum Packaging Machine:
"Dixie Vac Modular" MOD-..

"Dixie Vac" DV-....
 "Dixie Pak" DP-....
 Boneless Meat Tenderizer:
 "Fomaco" FGM 810T
 Automatic Feed Grinder:
 AU-200, AU-200B,
 AG-160 & AG-160B.
 Rotoclaw: Mark II

REMCO PRODUCTS

ZIONSVILLE, INDIANA

Karttub: 6901

Tub: 6911

Aero-Tote Tub w/Drain: 6921

REMCON PLASTICS, INC.

CONSHOHOCKEN, PENNSYLVANIA

Plastic Bulk Handling Bin

w/Drain: TR-36, TR-46,

TR-48, TR-30, TR-40

Plastic Bulk Handling Bin

w/Drain: TR-33, TR-39S

RENNCO, INC.

HOMER, MICHIGAN

Packager: 201

REPCO ENGINEERING INC.

MONTEBELLO, CALIFORNIA

Heat Exchanger: 10-6-120

RESEARCH DEVELOPMENT & MANUFACTURING

CO. COLUMBUS, OHIO

Breader: BRC-001, BR-2400, FD-001

Conveyor: CA-001, PTC-001

Egg Dip: ED-001, BD-005

Poultry Cutting Line: PCCL-001

Wing Cutting Machine: WC-001

Inspection Conveyor With

Continuous Belt Washer IT-1

Marinators 1, 2,

Poultry Breast Deboner: CFSB-1

2-Tiered Belt Conveyor: IT-5

3-Tiered Belt Conveyor: IT-5

Single Drum Marinator with Drain

Table: MARR-1

Automatic Breader: VBS-1

Trayed Product Conveyor: C-C02

2-Tiered Conveyor: C-LTB

S/S Sifter: RS-1
 S/S Belt Conveyor: C-481

Poultry Skinner: SK-1

Thigh Deboning System:

CFSLT-2 (Deboner and

Conveyor)

Automatic Poultry Stripper: GNG-1

Thigh Deboner: CFS-LT-3

Poultry Breast Deboner: CFS-B2

Leg & Thigh Deboner: TKD-1

Breast Deboner: BFP-1

RESEARCH & DEVELOPMENT PACKAGING

CORP., LEBANON, NEW JERSEY

Rotary Form Fill and Seal

Machine: RFFS-...

RESEARCH PRODUCTS COMPANY

MADISON, WISCONSIN

Matting: Neotex

RESINA AUTOMATIC MACHINERY CO.,

INC., BROOKLYN, NEW YORK

Screw Cap Machine: S-...-MP

RESINFAB CORP.

BELDING, MICHIGAN

Salt Dissolver: 106MC

REXHAM CORP./BARTELT MACHINE

SARASOTA, FLORIDA

Filler: DT-NP

Bartelt Intermittent Motion

Packager: IM

Packaging Machine: IMV-...S,

IMR9-14SS

Packaging Machine, Form Fill,

Seal: Bartelt Eterna

DA-...S

REXNORD

TABLE TOP CHAIN DIV.

MILWAUKEE, WISCONSIN

Belt Flights (Food Contact)

"Snap-On" Rigid Plastic: 843,

863, 1873, 2873, 3873, 963

Low Backline Table Top Plastic

Chain:

LBP-821, LBP-882

(For Packaged Product Only)
 Plastic Table Top Conveyor
 Chains: LF-88.B, LF-88.TAB
 Plastic Open Hinge Conveyor
 Chains (For Direct Product
 Contact): HT-48..., LF-48..
 Plastic Conveying Chain (For
 Packaged Product only):
 Series 4705, LBP-883

REXROTH INDUSTRIES, INC.

LAPAZ, INDIANA

Meat Tumbler: T-660

Poultry Chiller: C-400

Conveyor: 2D-500

REYNOLDS ELECTRIC CO.

MAYWOOD, ILLINOIS

"Deluxe" Grinder: 712-D

R. J. REYNOLDS FOODS

WINSTON-SALEM, NORTH CAROLINA

Poultry Deboner: MARK IV,

MARK V

REYNOLDS METALS CO.

RICHMOND, VIRGINIA

Vertical Primal Wrapper: VW-1

Primal Wrap: HW-1

Reycon Closing Machine: 221A

Belt Sealer: TC-1

Case-Redi Wrapping Machine: W-1

Rotary Pouch Filler: 100

Heat Sealer: "Reycon" 103

RH PACKAGING SYSTEMS, INC.

CLEARWATER, FLORIDA

Portion Control Filler System:

1000, 2000

RHEON AUTOMATIC MACHINERY COMPANY

PARAMUS, NEW JERSEY

"Rheon" Encrusting Machine:

207SS, 207DD, 208

J. E. RHOADS & SONS

NEWARK, DELAWARE

Right Angle Conveyor:

JER-1702-RC

Belts (Food Contact): 1R30WU
2R30WU, 2L40WS, 2R70WS

RHOADS MIDWEST DIVISION

GRAND RAPIDS, MICHIGAN
Belts (Food Contact): 2R0/O,
2R5/5W, 2LR5/OW, 2R7/OW,
1R3/OW

WALTER B. RICHTER COMPANY

WONDER LAKE, ILLINOIS
"Rockford" Filler: A, B, C, CL

RIETZ DIVISION

BEPEX CORPORATION

SANTA ROSA, CALIFORNIA

Thermascrow Cookers: TL-9,
TL-12, TL-16, TL-24, TL-30,
TL-36, TL-46K, TL-46
Prebreakers: PB-15 Sanitary
Design, PB-12-K5A3,
PB-24-K5A3..., PB-15-K5A3,
PB-10-K5A3...

Disintegrator: RP-Diameter-K,
RA3-Diameter-K,
RA2-Diameter-K,
RAT-Diameter-K
Formulating Conveyor:
C-18K-2222

Vacuum Mixer Blender:

RSV-Diameter-K

Extructor: RE-Diameter-K
Self Feeding Pump Conveyor: C-9
Thermascrows: TC-Diameter-K,
TLJ-Diameter-K, TJ-...-K...

Screw Loader: C-Diameter-K72

Covered Screw Conveyor:

C-Diameter-K32

Uncovered Screw Conveyor:

C-Diameter-K22

Mixer-Blender: RS-Diameter-K....

Blender w/Steam Diffusers:

RSD-Diameter-K....

Grinder: MT...X.

Sanitary Food Pump: 803D, 808D

Belt Drainer: RBD-30

RMF STEEL PRODUCTS COMPANY

GRANDVIEW, MISSOURI

Frozen Meat Conveyor: FB-100

Vat Dumpers: 100, 110

Belt Conveyor: 210

Belly Roller: 200

S/S Product Hopper: CT600

S/S Tables: UT50, WT075,
UT-..., TS-....

Meat Conveyors: FMC-....,
FFD-...., TTC,

FFDR-....

Meat Tub Dumpers: D-....

Metal Detector Conveyors:

MDC-....

Meat Trucks: MV-....

Screw Conveyors: SC-....

Screw Loader: SCA-....

Bagger: 620

SS Smokehouse Truck: ST-1

Mixer-Blender: 28-....

Patty Stacker: PS-6

Cutter/Mixer: RS-...

Bone Chip Remover: RMF-Tresomat

Chamber Vacuum Machine: HRI-20

Vacuum Tumbler Blender: VMM-....

Vacuum Packaging Machine:

"SNORKEL VAC" SV 45, SV-60

Skinner: AS-....

Vacuum Tumbler System:

G.E.T-....

Automatic Skinning Machine:

AR-50

Hydraulic Knife: Cutty-....,

Format..., Standard-....

ROBOT COUPE USA, INC.

JACKSON, MISSISSIPPI

Food Chopper-Mixer Blender:

R25T

ROBBINS & MYERS, INC.

SPRINGFIELD, OHIO

Moyno Pump: FF, FG, FJ, FGJ, FFJ

ROBERTS MEAT PROCESSING EQUIPMENT

NEWARK, NEW JERSEY

Vacuum Tumbler IPF 2200

Lift Dumper: IPF-2500

Vacuum Blender: IPF....

ROBERTSHAW CONTROLS COMPANY

FT. WASHINGTON, PENNSYLVANIA

Level-Tel-Transmitter: 156

B. B. ROBERTSON COMPANY

MARION, ILLINOIS

Smoker-Cooker: BBR-79-SS, BBR-

700-SLSE-U

S/S Smoker-Cooker: XLR-1600-4,

XLR-1600, XLR-1400-SLSE-U,

XLR-1600-4-U

A. K. ROBINS, INC.

BALTIMORE, MARYLAND

Elevator Screw: 7504-17

Rotary Blancher: AK

Inspection Conveyor: ST

Blancher: HWB-...

S/S Destoner: DD

Pasta & Rice Rinser: RR-30-...

Vibro Breeding Unit, Consisting

of: Drum Breader-Duster,

Model DBRS; Vibratory

Breading Machine, Model

VB; Batter Machine, Model

BM; Drain Conveyor, Model

DC.

ROHM & HAAS

PHILADELPHIA, PENNSYLVANIA

Cutting Board (Plexiglas):

G-Unshrunk, W-7508

ROSE METAL PRODUCTS, INC.

SPRINGFIELD, MISSOURI

S/S Vat: 433

S/S Conveyors: RMP-...-WB-...,

RMP-...-WB-... (C02), RMP-...

WB-EXT-... (C02), RMP-...-FGB-

ST-..., RMP-...-FGB-WT-...,

RMP-(2)-...-FGB-ST-...

Double Conveyor: RMP-...-FP-...(2)

S/S Wire Belt Conveyor:

RMP-...-WB-...C&H

LOUIS A. ROSER
SALT LAKE CITY, UTAH
Liquid Freezer: R
Table: AS
Belt Freezer: IQF-BF-40

ROSISTA INC.
WOODALE, ILLINOIS
S.S. Butterfly Valve:
FB920-4-PA-04-04

CHARLES ROSS & SON CO.
HAUPPAUGE, NEW YORK
Motionless Sanitary Mixer:
LLPD, LPD

ROSS INDUSTRIES, INC.
MIDLAND, VIRGINIA
Tenderizer: 501, TC-700
Slicer: 950, 925
Seasoning Injector: 710
Superform Press: 719, 720
Air Purifier: Microban 1200
w/G.E. G-3018 Lamps
Dicer: 711, 714
Meat Forming Press: Uniform 914
Mechanical Tenderizer: TC-700M
Portion Slicer: 990A
Vacuum Tumbler: 1100

ROSS-TEMP DIVISION
SCHNEIDER METAL MANUFACTURING CO.
CHICAGO, ILLINOIS
Ice Makers (Use w/Accepted
Storage Bin):
RF-1051-UF-SS-DA,
Ice Makers (Use w/Accepted
Storage Bin):
RF-1051-UF-SS-W-DA,
RF-1251-UF-SS-DA,
RF-1251-UF-SS-W-DA,
RF-2051-UF-SS-DA,
RF-2051-UF-SS-W-DA
Ice Makers (Use w/Accepted
Storage Bin):
RF-600-UF-SS-W-DA,
RF-951-UF-SS-DA,
RF-951-UF-SS-W-DA,
RF-1251-UF-SS-DA,

RF-1251-UF-SS-W-DA,
RF-2051-UF-SS-DA,
RF-2051-UF-SS-W-DA

ROTOCAST PLASTIC PRODUCTS, INC.
MIAMI, FLORIDA

Bulk Box-Natural: 30
Bulk Box Stack Lid-Natural: 30
Bulk Box - Blue: 30
Bulk Box Stack Lid - Blue: 30

ROVEMA PACKAGING MACHINES
NORCROSS, GEORGIA
Form, Fill, and Seal Packaging
Machine: VPU-...; VPM-...;
MVP-...; MVP-...K

ROYAL SUPER-ICE COMPANY
SAN LEANDRO, CALIFORNIA
Zero-Pak

RTM, INC.
MEDFIELD, MASSACHUSETTS
Grinder: 130E, 150E
Auto Mincer & Mixer: TM-180
Patented Mincer & Mixer:
TM-180, 180

Open Mixer:
Vacuum Mixer:
Cube Back Fat Scolding Unit:
.....
Pre-Breaker: SG-201, SG-202
Pickle-Injector: N-138-SL
Continuous Vacuum Stuffer:
IC/4

RUBBERMAID COMMERCIAL PRODUCTS
WINCHESTER, VIRGINIA
Food Box Lid: 3502, 3510, 3616,
3590, 3591, 3592, 3300
Food Box: 3500, 3501, 3508,
3509, 3690, 3691, 3693, 3695,
3300
Plastic Containers, Small Round,
w/Lids: 2600 Series
Cutting Board: 33... 34
Rack/Cart: 33... 34...
Plastic Boxes w/Lids: 3500
Series, 3600 Series, 17...,

Plastic Containers or Drums
w/Lids: 2600 Series,
Platform Truck (with removable
cover): 44... 44...-44...-05
Tote Box: 624
Tote Box Lid: 625
Ingredient Bin w/Lid: 36...
Series
Utility Cart: 3355
Ingredient Bin w/Lid: 2600
Food Box and Lid: 3300
Food Box With or Without Lids:
33... 35... 36... Series
Plastic Containers With Lids:
Small Round 26... Series
Cutting Boards: 33... 34...
Series

Rack Carts: 33... 34... Series
Plastic Box w/Lid: 17... 33...
35... 36... Series
Plastic Containers or Drums
w/Lids: 26... Series
Platform Truck: 44...-44... Series
Ingredient Bin w/Lid: 36...
Series
Utility Cart: 3355

RUBBERMAID APPLIED PRODUCTS, INC.
STATESVILLE, NORTH CAROLINA
Plastic Box w/Lids: 1301, 1305,
1307, 1310, 1311, 1315, 1316,
1319, 1320, 1323, 1324, 1326.
Plastic Containers or Drums
w/Lids: 1212, 1213, 1220,
1221, 1225, 1226, 1231, 1232,
1244, 1245, 1249, 1250, 1251,
1255, 1256, MH-...: 1128, 1124,
1126, 1127
Plastic Vats or Lids: 1108, 1109,
1110, 1118, 1119, 1120
Poultry Vat: S-...
Poultry Vat Lid: SL

RUDOLPH FOODS
DIV. OF BEATRICE FOODS CO.
LIMA, OHIO
Pork Rind Fryer: B

RUSSELL-ROANE, INC.
ST. LOUIS, MISSOURI
 Meat Tumbler MA-...
 Liquid Smoke Spray Cabinet:
 U-18, CA-42-1

RUTHERFORD RESEARCH INC.
ROSCOE, ILLINOIS
 Akra-Pak Dispenser: LF-...,
 SF-...
 Belts Flat Cleat (Food Contact):
 CVM-8, DCVM-8
 Akra-Pak Filler: OSF--B,
 OSF--B, OSF-...B

JOSEPH T. RYERSON & SON, INC.
CHICAGO, ILLINOIS
 Cutting Board: "Ryvertex"

S

SACK METAL WORKS, INC.
WILMINGTON, MASSACHUSETTS
 Wire Belt Transfer Conveyor:
 WBTC
 Boning Conveyor: BC-1
 Overhead Conveyor
 Casing Puller
 Frank Chill Tank: CCT-1
 Dump Cart: DC 400, DC 600
 Smokehouse Truck: 53, 54, 55,
 56, 57, 58
 Conveyor: IC-1, TC-1, BC-1,
 PC-1, OHC-1, SVBC
 Table: PT-1, C, BB-1
 Lazy Susan: TT-1, TT-2
 Vat: CV-1
 Vat Dumper: CVD-1
 Sausage Dump Bucket: SDB1, SDB2
 Pan Rack S/S or Calvanized:
 AT-70-12-5
 S/S Pans: 21 x 25 7/8 x 1
 Wash Table: WT
 S/S Tank Truck: CVM
 Cutting Table w/Top of Sana-
 Lite, S/S and Sana-Lite in
 combination: C
 Cutting Table w/Top of Sana-
 Lite and S/S in combination:

D
 Cutting Table w/Full Sana-Lite
 Top: A
 Cutting Table w/S/S Top: C1
 S/S Conveyor: C4790
 Smokehouse: SH-1
 Grinder Parts Rack: CPR-1
 S/S Curing Vat: CV-6
 S/S Smokehouse Tree: OCT-2
 Calvanized Smokehouse Tree:
 OCT-1
 S/S Smokehouse Cage: OCT-2
 Smokehouse Cage: SH-C
 "T" Smokehouse Truck: SH
 Meat Tub: MT-...
 Meat Truck: T-1200
 Calvanized Smokehouse Cage:
 OCT-1
 Paunch Trucks: PT-S, PT-C

SACKETT-CHICAGO
SCHAUMBERG, ILLINOIS
 S/S Vat Dumper: EFD-S-1

SAIMA
BOLINGBROOK, ILLINOIS
 Tortellini Machine: 4P

ST. REGIS PAPER COMPANY PACKAGING
DIVISION
DALLAS, TEXAS
 Indexing Machine: 4

SALVO MACHINERY COMPANY
FALL RIVER, MASSACHUSETTS
 Bacon Pellet Fryer: E-120

SAMPLA, S.A.
BARCELONA, SPAIN
 Belts (Food Contact):
 Alier-100, Alier-100U,
 Alier-200, Alier-300,
 Ecovit-200, Ecovit-300,
 P20-X302

SAMPLA, S.P.A.
MILANO, ITALY
 Belts (Food Contact) F5, F10,
 F20, F22, F30, P6, P10, P20-

X302
 Belts (Package Products) R10,
 R18, R20, S10, L10D, L20D

SANDOVAL MACHINE & TOOL COMPANY
SANDOVAL, ILLINOIS
 Wingette Machine

SANDUSKY FABRICATING & SALES CO.
SANDUSKY, OHIO
 Conveyor: BC-1
 Flight Top Table: FBT-1
 Cutting Table: BT-1, BT-2
 Viscera Inspection Table:
 VT-....

SANDVIK JAHN
HUNTINGDON, ENGLAND
 Continuous Oil Filter System:
 CPF-1, CMF-1
 Multiple Pass Belt Freezer:
 600 Series, 6-...-...
 Freezing Conveyor
 Belt: Vee-Rope
 Chilling Conveyor: Glycol
 Deep Fat Fryer: F-10 DFG,
 F-10/16, F-10,
 Slat Link Belting (Packaged
 Product Only): Wendway S/S
 S.S. Spiral Conveyor: Helimatic
 S.S. Wirebelt Conveyor: A-...-115
 U-Bar Wire Rod Belting:
 Wendway S/S
 Verti-Stack Freezer: VS-21-SS-00,
 VS-21-PS-00
 Wire Red Belting: Wendway S/S

SANI-SERV
INDIANAPOLIS, INDIANA
 Broiler: B-208E, B-230E

SANITARY PROCESSING EQUIPMENT
CORP., DEWITT, NEW YORK
 "Feldmeier" S/S Multi-Tube Heat
 Exchanger: 2505

SANITARY SCALE COMPANY
BELVIDERE, ILLINOIS
 Chopper-Grinder: 3800

W. J. SAVAGE COMPANY, INC.
KNOXVILLE, TENNESSEE
Packout Conveyor: I.Q.F.
Spiral Freezer Conveyor (Double
Drum): 19977D
Spiral Freezer Conveyor (Single
Drum): 19977S

SAVORY EQUIPMENT COMPANY
NEPTUNE, NEW JERSEY
Conveyor Broiler: CB-...;
CB-...-...
Conveyor Oven: CO-...; CO-...-...
Conveyor Pizzamaker: RT-3PZ

SAYE MACHINE SHOP
MARYVILLE, MISSOURI
Carcass Splitting Saw: DLX, PKR

SCANT AMERICAN CORPORATION
MONTPELIER, VERMONT
Loader: Scaniro K7
Frozen Block Conveyor: WK-400
Scaniro Loader: L7
Grinders: C-400-2T-70SSBW,
C-250-1T-70SSBW, C-250-RSSSBW,
C-160-1T-72SSBW,
C-160-Car-SSBW, Universal
C-400, C-250
"Wolfking" Single Shaft Mixer:
SSM-..., Universal C-250
"Wolfking" Twin Shaft Mixer:
TSM-...
Weight Classifier: S15-.-A,
S15-.-A, S15-.-O, S15-.-O
Mixer: ...-1-.-AM, ...-1-.-AM
Mixer/Grinder: 1000/160,
1000/250, 1500/250, 2000/250,
3000/250
Lift: L10
Constant Flow Device CFD.
Automatic Bone Chip Eliminator:
A/BES
Rota-Freezer: H-1200
Filler and Capper:
ROT-O-MIN 3000
Shuttle Conveyor: "Square-
doubler"

Vacuum Tumbler: VT 10
S/S Meat Truck: B30
Vat Dumper: 863-1, 863-2
S/S Inspection Table: 99
Meat Storage Bin: 600
Meat Grinder: S1M0, Series
130, 160, 200, 250, 300, 400
Weighing Unit w/Infeed Conveyor
& Sorting Unit: 332
Loaders, "Scaniro" K
Curing Tank, C-...

SCANDURA, INC.
CHARLOTTE, NORTH CAROLINA
Belts (Food Contact)
Thin Line PVC-...White, Tan,
Emerald Green-...Smooth,
Cleated, Flanged, V-Guide...
COS, CBS
Thin Line Urethane, White, Tan,
Amber, Emerald Green-...Smooth,
Cleated, Flanged, V-Guide...
COS, CBS
Crescent Top Incline-...White,
Tan, Emerald Green-...COS, CBS
Belts (Food Contact): Little
Giant-White, Black, Tan, Green,
Burnt Orange
Food Flex-White, Black, Tan,
Green, Burnt Orange
Food Flex II-White, Black, Tan
Green Burnt Orange
US Flex-White, Black, Tan,
Green, Burnt Orange
General Purpose-White, Black,
Tan, Green, Burnt Orange
(Belts with cotton carcasses
must have edges sealed with
approved sealant.)

SCANVAEGI
ARHUS N., DENMARK
Digital Platform Scales:
1020-...

SCHLEGEL'S FRISCH-DE-POT
WEST GERMANY
Fresh Meat Container: "Frisch-
De-Pot" 001/83

SCHALLER AND WEBER, INC.
LONG ISLAND CITY, NEW YORK
Ham Mold: A-10
SCHLEGEL'S FRISCH-DE-POT
WEST GERMANY
Fresh Meat Container: "Frisch-
De-Pot" 001/83

SCHLUETER/DONTECH
JANESVILLE, WISCONSIN
S/S Rotary Drum Strainer:
RDS 12-12

JACOB SCHMIDT & SONS, INC.
HARLEYSVILLE, PENNSYLVANIA
Conveyorized Cutting Table
Transfer Conveyor
Over & Under Conveyor
Trucks: AA, BA, CA, DA, EA, FA,
GA, KA, MA
Loin Truck: VA
Paunch Truck: VA
Offal Hanging Truck: ZA
Smokehouse Truck: LA
Shelf Truck (For Fully Packaged
Product or Product on Trays):
NA, LB
Platform Truck, Aluminum (For
fully packaged product or
product on trays): HA
S/S Chill Tank: DB
S/S Pickle Tank: JA
S/S Drum: QA, OA-I
S/S Meat Wash Sink: RA
Rod Belt Conveyor: HB
Hot Water Shrink Tunnel: CB,
CB-I
Ham Glazing Tank (Heated): L.B.
Tables: TA-C, TA-D, TA-E
Cattle Head Inspection Truck:
XA
Lazy Susan: GB
Stationary Viscera Inspection
Table: WA
Dump Truck: FB
S/S Truck: VB
Meat Tumbler: TU
Ham Boning Conveyor: HBC-...

S.S. Dumper: DU-. DUT-.

CONRAD SCHOLTZ AG
FEDERAL REPUBLIC OF GERMANY
Belts (Food Contact): White
Flexoglide Balscholit E200/2

SCHUMP SALES, INC.
GREELEY, COLORADO
Plastic Bag Holder: 101

SCHUTTIE PULVERIZER COMPANY, INC.
BUFFALO, NEW YORK
Pulverizer: 20

SCIENTIFIC-ATLANTA INC.
ATLANTA, GEORGIA
Packaging Machine: Versapac,
VA-CO, RV-100

SCOTSMAN

ALBERT LEA, MINNESOTA
Ice Cube Maker: CM850...-...
CM250...-... CM450...-...
CM500...-... CM650...-...
CM1200...-... CM1400...-...
Ice Cube Machines: MC40...-...
MC25...-... MC30...-...
MC35...-... HC4000...-...
HC1200...-... AC30...-...
AC25...-...

Ice Machines: MF-3, MF-4,
MF-5, MF-6,
MF400.S-... MF700.E-...
MF700.S-... MF900.E-...
MF900.S-... MH750...-...
AF325...-... AF330...-...
AF430...-... AF730...-...
AF840...-... SF-1, SF-2, SF-3,
SF-5, SF-8, SF-75, SF5...-...
SF8...-... MFG...-...

Flake Ice Machines with S/S
Housing: MF-3S, MF-4S,
MF-5S, MF-6S

Ice Bins: BH750... BH350...
B650... BH500... BH1000...

SEALRIGHT COMPANY, INC.
KANSAS CITY, MISSOURI

Sealers: Vari-Pak-20, VP-5,
VP-30

Forming Machine Convocan: CVA

K. C. SEELBACH CO., INC.
RHINEBECK, NEW YORK
Smokehouse: "Smokemix"
Continuous Sausage Process:
C227

G. A. SEEWER RONDO SALES
HACKENSACK, NEW JERSEY
Dough Sheeter "Rondo" 5/4-604 A,
5/4-603-B, SMK64, SMK63
Dough Sheeter "Quarto"
10-C-800-L-001
Dough Sheet Former TBF

SEFFELAR & LOOYEN, INC.

HOLLAND, MICHIGAN
"KS" Stuffer: P6-...
"Selo-Protecon" Pickle Injector:
SPL-... SPL-...-S
"Selo-Protecon" Bone Press:
SBP-...
"Selo" Hind Foot Brushing
Machine: SHB-20
"Selo" Front Foot Brushing
Machine: SFP-10
"Selo-Protecon" Meat Tumbler:
SMU-...
"Selo-Protecon" Vacuum Ham
Press: SUP-20N
"Selo"-Protecon Tenderizer
PMT 40
"Selo"-KS Automatic Chopper
Mixer Emulsifier FD-9
Pickle Injector: SPL-440
Nijhus Automatic Scalding Tank:
"Turn-O-Matic" Ncom-...
Dehairing and Flaming Machines:
"Goliath" NDF-...-D, "Goliath"
N-...-D
Moving Top Table w/Washer: NMTT-...
Multi Purpose Polishing Machine:
"NIJHUIS" NPM-...-

NIJHUIS Singeing Machine: NSF
"Spitfire"-...
NIJHUIS Scalding Tank: NST-...
Scalding and Dehairing Machine:
NHDGE-... NHDGG-...
NSLSE-... NSLSG-...
Dehairing Machine: "TARAZAN"-...
Pork Grader: PG-100

SENSOR PRODUCTS, INC.
SOUTH BEND, INDIANA

S/S Scale: A-200, M-100

SENZA-GEL CORP.
NEWARK, NEW JERSEY
Ham Processing Machine: L, D

SFB PLASTICS
BRIGHTWATERS, NEW YORK
Plastic Freezer Spacer: SFB-516

S AND F SHEET METAL & WELDING

WORKS, INC.,
NEW YORK, NEW YORK
Tables: CBT, TMT, UWT, CST, SST
Truck: SLTK, SHT
Tanks: PKT, CBT, CKT

Meat Tumbler: D-73
Conveyors: WB-1002, PB-20-...
Incline Conveyor: PB-24-...
Boning Conveyor: SB-85-...
Cutting Conveyor: PB-33-...
Viscera Inspection Conveyor:
VC-90-535
Ham Mold Vacuuming Machine:
CAUIX5

Cooker: ACL-...
Browner: ABL-...
Cooling Chamber: I.K.L.

SHAMROCK INDUSTRIES, INC.
MINNEAPOLIS, MINNESOTA
Lard Filling Machine: C-3L

SHANKLAND'S SERVICE & SALES, LTD.
BROOKFIELD, ILLINOIS
Bizerba Slicer: A-301FB with
S/S Acceptable Table

SHANKLIN CORP.
AYER, MASSACHUSETTS
Hy-Velair Sealer: S-3C-DA
Automatic Wrapper: HS-1 DA

SHARPLES-STOKES
DIV. PENNWALT CORPORATION
WARMINTER, PENNSYLVANIA
Raw Fat Heater (Tank): H-....
"Super-D-Canter" Centrifuge:
San P5400, P-600 San,
P-660 San, SAN P-5000,
P-3000 San, P-3400 San
"Super" Centrifuge: AS-16
S/S Tank: PF-..., CF-..., ST-....
S/S Super Centrifuge: AS-26

SHELLER-GLOBE ENGINEERED
POLYMERS COMPANY
MORA, MINNESOTA
Plastic Pallet: SG-1

SHICK-TUBE VEYOR CORP.
KANSAS CITY, MISSOURI
Sifter (Gyro-Flex): 150
Bulk Flour System

SHINGLE BELTING COMPANY
PLYMOUTH MEETING, PENNSYLVANIA
Ribbon Type: Hi-Cap Veethane,
Hi-Cap Roundthane, Roundthane,
Veethane

1 Ply Flat Type: Poly-C
Belts (Food Contact): P5, P10,
F6, F10, F14, F20, F22, F30,
S10, S20, S30, L20D, L20C,
L20S, W-1, W6, U10, U20, U30,
U60, D10, D11, K5, K15, P11,
U5, U11, S21
Belts (Packaged Product Only):
R10, S15, L15D, R18, R20
Belts (Food Contact): REVO
C..., D..., N...
Belt (Packaged Product Only):
L10D
Belt Food Contact: Polyflex
Belt (Food Contact): P-8

D. E. SHIPP BELTING COMPANY
WACO, TEXAS

Belt (Packaged Product Only):
Grip-Tex, Sno-Flake 143,
Sani-Tex, Kleen-Tex 3, NY-Top,
Tuffy Special 75, Grip-Tex
Special

Belt (Food Contact): White-
175-PVC-C.O.S., White-175-
PVC-C.B.S., Food-King 1-W,
28-NOS, 58-NOS, 78-NOS,
Belt (Food Contact): 98-NOS,
TefTex-32, TefTex-22, Kleen-
Tex 2, White-Tex-142,
A-White-Tex-143, A-White-
Tex-144, A-Sno-Tex-Jr, A-Sno-
Tex, 29-WC, Food-King Jr,
Food-King-3W, A-Tuffy-90,
Sno-Tex-Jr, Can-Pac, "Sani-
Cheat", "PVC Cheat"

THE SHULTZ CO.
NEW YORK, NEW YORK
S/S Tables: BT....L, DT....L,
PT....L, MT....L, CT....L,
MR-157 (without superstruc-
ture)

SHUTTLEWORTH, INC
HUNTINGTON, INDIANA
Slip Torque Conveyor: S-20

SIEGLING AMERICA, INC.
ENGLEWOOD, NEW JERSEY
Belts (Food Contact):
E3/1U0/U2 FDA, E8/2U0/V5
FDA, E3/2U0/U2 FDA, E10/MV1/
V10 FDA, E2/1 FDA, U0/U2
FDA, White Transition E5/20/V3
FDA, Transition: E8/2V5/V5
FDA, E12/2V5/V10 FDA, E18/3V5/V10
FDA, Transition P3/1 FDA,
P5/1 FDA, P6/2 FDA, P7/1 FDA,
P10/1 FDA, P10/2 FDA, P14/2
FDA, P27/3 FDA, E15/MV1/V10
FDA

Belts (Packaged Product Only):
Transition E2/1U0/U0 FDA,
E3/2U0/U0 FDA, E8/2U0/V20AR,

E8/2U0/V5NP FDA, E12/2U0/V20FG
FDA, E12/2U0/UH FDA, E12/2U0/U0
FDA, E12/2UH/UH FDA
Belts, Transition E8/2 U08 FDA

SIMMONS ENGINEERING AND/OR
SIMMONS INDUSTRIES
DALLAS, GEORGIA

Electric Stunner: Power Pak 5
Head Puller: SHP-1
Poultry Stunners: SF-5000,
PS-5100, SF-7000, PS-7100
Prescalding Conditioner:
PC-7000

Automatic Lung Machine: SL-8000
Automatic Oil Sac Cutter:
SOS-9000 (if used prior to
inspection station, surfaces
contacting carcasses must be
sanitized between each use
with 180° F. water or solu-
tion of 20 ppm residual
chlorine at point of use.
Automatic Neck Cutter and Oil
Sac Remover: SNCOS-1011 (if
used prior to inspection
station, surfaces contacting
carcasses must be sanitized
between each use with 180° F.
water or solution of 20 ppm
residual chlorine at point of
use.

Poultry Killing Machine:
Electric SK-4, Hydraulic SK-5
Automatic Neck Cutter and Tail
Remover: SNCTR 1011 (if used
prior to inspection station,
surfaces contacting carcasses
must be sanitized between each
use with 180° F. water or
solution of 20 ppm residual
chlorine at point of use.)

Neck/Skin Cutter: SNSC1011
Venter/Opener: SVO-1011 (Surfaces
of machine contacting carcasses
must be sanitized between each
use with 180° F. water or a
solution of 20 ppm residual
chlorine at point of use.)

Belt Conveyor: SBC-...-...
Turkey Head Unloader: SHU-1011
Mixer: ...-1-. AM, ...-1-. AM
Fecal Remover/Bird Washer:
SFRBW-1011 (To be used in
pining room only.)
Inspection Platform: SIP-1700

SIMON-JOHNSON, INC.
KANSAS CITY, MISSOURI
Poultry Killer: (Kil-Kleen)
60-AK
Packing Machine (J-Pack): JPL
Packing Machine "Packette 20":
AS-...

Giblet Pack Machine: J-100 AFP
Giblet Pumping System: Chicken
GPS

Deboning Turkey Shackle: TDS
Shackle Release: AKO-B
Bird Selector (Electronic): SS
Turk-E-Tie Unit: TT
Giblet Chiller (Modular): PGR
"YANAGIYA" Deboner: Y-300
"YANAGIYA" Strainer: Y-1000
Chicken Scalding (2-Pass): GDFP
Chicken Scalding (3-Pass): PFCS-3
Chicken Scalding (4-Pass): PFCS
Turkey Scalding (2-Pass): TDFP
Turkey Scalding (3-Pass): TDCS-3
Turkey Scalding (4-Pass): TDCS
Turkey Giblet System: TGP-
Modified

Cut-Up Bin: DBC-A
Poultry Chiller: PC-48, PC-60
Poultry Chiller Rotary
Discharge Elevator: RDE
Conveyor Belt Splice: BC
Scrubber Type Picker: PS
Cut-Up Shackle: II-CUSS
Turkey Evisc. Shackle: CT-ESS,
TESS
Evisc. Shackle (Straight Shank):
2 EV-SS

Rigid Eviscerating Shackle: REV
Turkey Dressing Shackle: TD-SS
Shackle: BDNR-312-SS,
CDNR-312-SS

Featherator Picker: TF-CL-4,
TF-TI-4, TF-CL-8, TF-TI-8
Preflight Picker: PNP-CI,
PNP-TI
Hooley Giblet Wrapper: JHGW
Lung Extractor: ALEP
Head Cutter (Single & Double):
AHC

Automatic Head Cutter: AHC II...
Packaged Giblet Elevator: GE
Automatic Eviscerator (Manual
positioning of viscera neces-
sary for inspection.
Surfaces of machine contact-
ing carcasses must be sani-
tized between each use with
180° F. water or solution of
20 ppm residual chlorine at
point of use.): AE, AE-II,
AE-III

In-Line Giblet Chilling System:
ILGPS

Piston Giblet Pump: CPGP
Hydro Spray Scalding: HSS
Automatic On Line Stunner: AOLS
Negative Air Offal System: NAOS
Combination Giblet Chiller:
PNC-...., PNCR-....

Giblet Water Separator: GWS
Product Conveyors: SBC
Straddle and Wing Picker: CP
Automatic Venting Machine:
(Surfaces of machine contact-
ing carcasses must be sani-
tized between each use with
180° F. water or solution of
20 ppm residual chlorine at
point of use.): AVU-..
Demand Hand Wash Valve (Hand
Activated): GJHW
Open Hand Wash Valve: GJOH
Water Rail Installation: WRI
Water Drain Hopper Assembly:
WDH

Pickup Funnel: PF
Slide Valve Assembly: SV
Hydra Sieve Assembly: HS
Giblet Water Separator: SGWS

Automatic Bird Unloader: RAKO
Automatic Poultry Sizing
System: "Chickway" CESS
Outside Bird Washer: OBWD
Combination Bird Washer: CAWD
"Low Vac" Cavity Vacuum Unit:
VCU
Inside/Outside Final Bird
Washer: IOBW
Belt Picker: BF-...
Automatic Opening Cut Machine:
OC (Surfaces of machine
contacting carcasses must be
sanitized between each use
with 180° F. water or
solution of 20 ppm residual
chlorine at point of use.)
Poultry Scalding (Low Profile)
LPS-....

Bird Unloader: 90° AKO
Positive Control Poultry
Chiller PCC

Giblet Wrapping Machine: HSGW
Parts Sizing Shackle: PSS
Poultry Picker: D.D.P.
Thigh and Drum Deboner:
D&H CD-....

Poultry Sizing System: SJSS
Consisting of: Sizing Scale: 5
Shackle: S S

Drop Station: SHDS
Automatic Venting Machine:
AVU-..

Breast Splitter: LSBS 52-II
Automatic Killing Machine
(Poultry): ASK III

Multi-Cut Automatic Cut-Up
Machine: MC-60

Viscera Pak Remover: VPR
Inspection Work Platform:
SJLWP

Inside/Outside Final Bird
Washer: IOBW-16

SIMPLEX FILLER COMPANY
HAYWARD, CALIFORNIA

Filling Machine: 400, 440
Piston Filling Machine: AS-I,
F-I

Twin Piston Fillers: T-1,
Dual-F, DT-1

SINGER PRODUCTS CORP.

SMITHVILLE, OHIO

"Spiralveyor" Conveyor
(S/S Frame): SC-1

"Spiralveyor" Conveyor
(Galvanized Frame): SC-2

Conveyor: SSB-....

SSC-...., SSB-1

S/S Roller Conveyor: SSC-5

Powered Roller Conveyor: SSC-6

SMALLEY MFG. COMPANY, INC.

CONCORD, TENNESSEE

Gyro Bucket Lift: 16

Flex-lt Conveyor: W-4

Slicing Machine: SS

Conveyor: SD

Incline Screw Conveyor: S4-....

Seasoning Applicator: A

5MC Tumbler: ST-...0...

Pneumatic Sifter: SPS-...

Noodle Picking Machine:

SMC-24-5

Hydraulic Dump Station:

SMC-2400

Pneumatic Diverter: SPD

Airlock: SAL

Cyclone Receiver: SCR

Incline Cleated Conveyor:

LLF-....

Vibratory Feed Hopper: LLFH-....

Vibrating Conveyor: HV-....

Gyro-Lift Bucket Conveyor:

P-...SS-..., Gyro Lift Bucket

Conveyor: SP-...SST-...

SL-...SST-..., LP-...SST-...

LL-...SST-..., IP-...SST-...

IL-...SST-...

SMCO INDUSTRIES INC.

CHICAGO, ILLINOIS

Meat-Wash Table

Continuous Chilli System: 1500

Meat Press: 100-F, 110-F, 120-F,

102, 2110

Opie Meat Press: 200F

Belt Conveyor: 302F

Conveyorized Boning Table:

1701F

Bottom Dump Bucket: 426

Screw Conveyor: 365, 366

Stuffer: 107-CB, 110-L-1,

110-L-2

S/S Vat: 430-X

Lazy Susan: 1710, 1711

Table: 235

S/S Tripe Umbrella: 606-X

S/S Tripe Washer: 630

Injecto Feed Table

Truck: 435

Fat Wash Tank: 698X

S/S Tank: 1101

Conveyor: 352, 362

Koshering Table: 196

Hog Viscera Inspection Table:

304-F (sanitized with 180° F.

water.)

S/S Stationary Boning Table:

202, 204

Meat Loaf Leveler: 175F, 176-F

SML INC.

NEW BEDFORD, MASSACHUSETTS

Skinning Machine: 500P

SMITH EQUIPMENT COMPANY

CLIFTON, NEW JERSEY

Conveyor: FQP-3643, HQP-3620,

FT-1221, IFT-187, PCT-3676,

FT-1849, MB-..., FC-...,

FI-..., IT-..., FM-...,

FI-..., BT-...

"HAMMERLE" Vacuum Packaging

Machine: VT-....

Packaging Machine "Supervac":

GK-...

"Jet Injector" Pickle Injection

Machine: PSM-...

Continuous Vacuum Stuffers:

RS-3000/Baby, RS-3000/Junior,

RS-3000/Portion Mat, RS-2000/

Baby, RS-2000/Junior,

RS-2000/Portionmat

Dicer: MR-....

Pickle Injectors: P-...-...,

SP-...-...

Hot Water Shrink Tank:

SA-...-...

Front End Discharge Mixer:

RS-....

Vacuum Packaging Machine:

"Dynavac" TA-....

S/S Vacuum Tumbler: TR-....

Laska Cutters (w/S.S. Frozen

Meat Cutter-GFS620): 750

Laska Cutters (w/S.S. Frozen

Meat Cutter-GFS 620): K45,

K60, K100, K130, K200,

K330, K500

A. O. SMITH HARVESTORE

ARLINGTON HEIGHTS, ILLINOIS

Ice Storage Bin

JOHN E. SMITH'S SONS COMPANY

BUFFALO, NEW YORK

Converter: 86X

Transfer Pump: BDL-101

"Buffalo" Hydra-Loader:

E-LHM-100

Hydra-Cutter: 3S, 5S, 8S

Grinder: 63BG, 66BG, 66BX, 78BG,

556, 441

Grinder Tray: 78BX

Stuffer: 100C, 200C, 300C, 400C,

500C,NS

"Buffalo" Vacuum Blender: 1500,

2000, 3000, 4000, 5000, 8000,

10,000

"Buffalo" Blender: 1500, 2000,

3000, 4000, 5000, 8000,

10,000

Continuous Filler: MK-11-A-....,

MK-11-E-...

Stuffer w/Plastic Piston:

....CN, s/s Stuffer: SRD-....

86XS

Silent Cutter (Converter): 58XS,

Silent Cutter (Hydracutter):

Mark-3 SS, Mark-5 SS,

Mark-8 SS

Casing Applier: 1000-SM,
1000-CM
Mixer: MRD-35, MRD-50, MRD-60
(This is with the understand-
ing that suitable facilities
will be provided to permit
daily cleaning and inspection
of the paddle shaft ends and
the seals at both the drive
and idler ends of the mixers.)
Vacuum Mixer: MR-...

SMOKAROMA
BOLEY, OKLAHOMA
Pressure Cooker (stainless
steel liner): CU-300-LM,
A..5

SOLARONICS, INC.
ROCHESTER, MICHIGAN
Infra-Red Oven: P-...-.....

SOLBERN CORPORATION
FAIRFIELD, NEW JERSEY
Tumble Filler: PTF-D, PTF-Q,
PTF-DP
Transfer Tumbler Filler: TPTF
Product Spreader: PS-747
Liquid Filler: 3, LF-110, LFF-72
High Speed Briner: HSVB

SOMERSET MACHINE AND TOOL CO.
INC., SOMERVILLE, MASSACHUSETTS
Dough Rolling Machine: UR

VINCENT S. SONDEJ
CHICAGO, ILLINOIS
Multi-level Boning Conveyor:
Series 17
Conveyors: Series 17A

SONOCO PRODUCTS COMPANY
HARTSVILLE, SC
Nitrogen Gas Flush System:
CCAN-10-..

SORTAWEIGH, LTD.
ALDERSHOT, HAMPSHIRE, ENGLAND
Weight classifier: S15-.-A,
S15-.-A, S15-.-0, S15-.-0
Weight classifier: M15-.-0,
M15-.-0 (if used on raw
product, weight platform
with belt shall be removed,
cleaned, sanitized at 2-3
hour intervals).

SPARKLER MANUFACTURING CO.
CONROE, TEXAS
S/S Horizontal Plate Filters:
14D, 18D, 33D, 14S, 18S, 33S,
12VR, 17VR, 32VR

A. J. SPARKS & COMPANY
GRAND RAPIDS, MICHIGAN
Belt (Package Product Only):
Grip-Tex, Sno-Flake 143,
Sani-Tex, Kleen-Tex-3,
NY-TOP, Tuffy Special 75,
Grip-Tex-Special

Belt (Food Contact): White-175-
PVC-C.O.S., White-175-PVC-
C.B.S., Food-King 1-W,
28-NOS, 58-NOS, 78-NOS,
98-NOS, Tuffy-60-COS-Green
TefTex-32, TefTex-22, Kleen-
Tex 2, White-Tex-142, White-
Tex-143, White-Tex-144, Sno-
Tex-Jr., Sno-Tex, 29-WC,
Food-King Jr., Food-King-3W,
Tuffy-90, 100-COS, Grey Tex,
Food King 1-W Poly Tan, 2 and
3 Ply Ribcleat 69, Tuffy
80-COS Special White, Tuffy
60-COS Special White, Sno-Tex
Super Cleat, Poly-King 2
White, White PVC Chevron Top,
Tuffy 50-CBS Special White,
Tev-Tex 22, Tev-Tex 32,
Tev-Tex 144, Food King 3W
with Molded Cleat,
Can Pac.

Belt (Food Contact): 38-NOS
Sparks Foodthane Belting
Belt (Food Contact): Multi-

Temp, Bi-Flex WP210
SPARKS BELTING COMPANY
SOUTH HOLLAND, ILLINOIS
Belt (Food Contact): Food-
King PT
Belts (Food Contact): Mono-
Flex LWP 210, Mono-Flex
WP 210
Belt (For Direct Contact):
Mono Flex WP 220M

SPECIALTIES APPLIANCE CORP.
CHICAGO, ILLINOIS
Fryer

SPECO, INC.
SHILLER PARK, ILLINOIS
Bone Chip Collector: 4004742

SPEEDCO INC.
BALTIMORE, MARYLAND
Auto-Flex Storage Conveyor: 267
Auto-Flex Collator: BM0009
Auto-Flex Inspection Conveyor:
BM0006
Auto-Flex Head: 265
Bulk Loader: BM-0029
Automatic Stuffer: BM-0015

THE SPENCE CORPORATION
MILWAUKEE, WISCONSIN
S.S. Holding Tank: HPT-40...

SPENCER BOILER & ENGINEERING CO.
SOUTH GATE, CALIFORNIA
Heat Exchanger: SB-13

SPIES TRADING COMPANY, INC.
BLOOMFIELD, NEW JERSEY
Ham Netting Machine (Modified):
10171

SPRAY-DYNAMICS
COSTA MESA, CALIFORNIA
Butter Metering Pump: SD-100
Uni-Spense Dry Ingredient
Distributor: 19.....

SPRINTER SYSTEMS, INC.

EAST WINDSOR, CONNECTICUT
Tray Former: MPH-T
Lid Sealer: 3FT/ES
Carton Former: MPH
Three Flaplid Sealer: 3FT

SQUARE FOOD ENGINEERING, INC.
NORTH CHILI, NEW YORK

Belt Grill:

SQUARE CO AB

MALMO, SWEDEN

Meat Former: Gigant-A, Gigant-B,
Medimat-A, Medimat-B, Minimat

A. E. STALEY MFG. COMPANY

DECATUR, ILLINOIS

Automatic Cooking System:
Steam Jet

STAMP CORPORATION

MADISON, WISCONSIN

"Little Badger" Cheese Cutter:
200

Cheese Cutter 400

Sanitary Pumps: FP-

STANCASE EQUIPMENT COMPANY

DIVISION/THE STANDARD CASING
COMPANY, INC.,
NEW JERSEY, NJ

Sausage Stuffer: VOGT-Hydromat
Plastic Tote Box: B-1210
Plastic Maxi-Tainer Box:
BB-1135

S/S Tub: 97, 61, 63

S/S Truck: 20, 48, 36, 18, 18-C,
9, 50, 110, 112, 114, 118,
120, 125

S/S Drums: 30, 55, 60, 100

S/S Storing & Roasting Pans:

S-107A5, S-107A6, S-107A7,

S-107A8, S-107A9

S/S Top Packing & Utility

Table: 254

S/S Shelf Truck: 6220, 6130

S/S Ingredient Bins: PB-75,

PB-150, PB-250

Cutting Board: Hygenia
Poly Tubes: 35, 50, 75, 52D, 80D
Poly Boxes: 1720, 1740, 1760
Meat Truck, Super Poly: 10, 37,
40, 72, 96

Sani-Tray: OBB 1026

Offal Racks (Galvanized): 1070,
1120

Plastic Tanks and Trucks: PT

Casing Applier: AZ-50

Silent Cutter "Taileres Vall

CR1-11, CR1- . . . 11

S/S Piston Stuffer EHI- . .

Continuous Vacuum Stuffer:

EHI-

STANDARD CONVEYOR COMPANY

NORTH ST. PAUL, MINNESOTA

Boning Facilities

STANDARD METAL PRODUCTS CO.

FRANKLIN PARK, ILLINOIS

S/S Spiral Conveyor: SMPSC-101

Powered Turn Conveyor: 3700-C

Steamer: 557

Incline Conveyor: E-1

Conveyor: 1, 2, 3, 4, 5, 6,
7, 8, 9, 10, 11, 12, 13, 14

STANGE COMPANY

CHICAGO, ILLINOIS

Spray-A-Frank System: 100

STARGELL EQUIPMENT

GAINESVILLE, GEORGIA

Scalder: 143

STA-RITE INDUSTRIES

DELAVER, WISCONSIN

Positive Sanitary Pump: RS-20-1,

RS-65-1, RS-150-1

S.S. Deep Fat Fryer: EM-14-SS,

EM-14-DLSS

STAR MANUFACTURING CO.

ST. LOUIS, MISSOURI

"Star" Griddles: 254, 256, 258A

Deep Fat Fryer: M-14, M-18

STAR PACKAGING CORP.

COLLEGE PARK, GEORGIA

"Starflex" Stretch Bagging

Machine: 500-PL

Saw: SP-901

Loader: SP-902

Stand: SP-903

Packaging Machine: 500APL

"Starflex" Tray Sealer: STS-512

STAR SYSTEMS FILTRATION

DIVISION

TIMMONSVILLE, SOUTH CAROLINA

Filter Press

Round w/o Pump: 4-12. to

80-24.

Square w/o Pump: 4-12-7/8. to

80-24., 4-12-7/8./4P to

80-24./4P

Round w/ Sanitary Pump:

4-12/SP to 80-24./SP

Square w/ Sanitary Pump:

4-12-7/8./4P/SP to

80-24./4P/SP

STARFLEX CORPORATION

JONESBORO, GEORGIA

Bagging Machine: MB-2000

STAUFFER CHEMICAL CO.

FOOD INGREDIENTS DIV.

PITTSBURGH, PENNSYLVANIA

"Calgon" Automatic Ham Pumping

Scale: 463600

STEARNS MAGNETICS INC.

DIV. OF MAGNETICS INTERNATIONAL,

INC., CUDAHY, WISCONSIN

Metal Detector-Conveyor-

Reject System: MPC-100-

STEIN ASSOCIATES, INC.

SANDUSKY, OHIO

Batter & Breeding Machine: S-2,

L-4, L-5, L-6, MB-2B, MB-2F,

E- . . . EA- . . .

"Mini" Batter & Breeding

Machine: MB-1

Breeding Machine: S-1, L-3,

MC-3, MC-3A, BR-24, MC-3J
 Breeding Machine (w/Plastic Drum): DB-2
 Breeding Machine (w/S/S Drum): DB-1
 Breeding Machine: 100-..
 Cooling Column: CC-1
 Viscosity Control Machine: VC-1
 Fryer: FA-10, FC-.., FE-.., FB-.., FD-.., HPF-....
 Deep Fat Fryer: FA-3 Pilot.
 FB-.., FD-..
 Feed Conveyor: F, FR, P, PR, FF
 Feed & Pak Conveyor: S-2, MC-3, L-4, L-5
 Continuous Poultry Cooker: CPC
 Continuous Cooker: HZ
 Open Flame Broiler: OF8-1
 Batter Machine: 2400, B-..
 Conveyor "Rolla-Turn": RC-..-S
 Batter Mixer: B-25, ABM-.., TM-..
 Automatic Batter Control: ABC-1
 Dip and Chill Conveyor: DC-....
 "Force Flo" Filter: SF-6
 Dipping Machine: DM-2
 "Speed Steak" Tenderizer: B
 Gas Fired Ovens: OFO-..
 "Force-Flo" Oil Filter: SF-7
 "Flip Preduster": FPD-..
 Breadier-Feeder: BF-800
 Automatic Batter Control: ABC-11
 Oil Holding Tank Assembly: OHT-77-..-..
 Pork Skin Fryer: PS-76-..-..
 Drum Seasoner: DD-..-..
 Infeed Conveyor: IFC-..-..
 Pork Skin Pellet Feed Hopper: PSH-76-..-..
 Ambient Cooling Conveyor: AMC-24
 Applicators: SS-77-S, SS-77-F
 Hot Oil Heat Exchanger: HX-....IH
 Batter Applicator: T-1-..
 Oil Filter: SF-..
 Counter Flow Oven: CFO-..-..E, CFO-..-..G
 Fryer: Series 11-G-....
 Unloader: RS-6
 Chiller: RS-6, P-5
 Line Divider: 1 & 1 Type, 1 & 2 Type

Series 11-E-....
 Drum Breader: DB-4_E,
 DB-4_H
 Breading Machine: XL-...F_H, XL-...F_E,
 XL-...J_H, XL-...J_E,
 XL-...FF_H, XL-...FF_E
 Charmaker/Searing: CM/S-..
 Preduster: PD-..
 Shuttle Vane Pump: SV-1
 Cooking Oil Supply Tank: SRT-..
 Top Submerger Batter: TS-..
 Drum Breader: DB-3, Deep Fat Fryer: HPF-.., HPF-..
 STEPHAN MACHINERY CORP.
 COLUMBUS, OHIO
 "Combicut" Cutter: TC-....,
 TC-1-...., TK-..
 Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, MCV-12-B.
 Vertical Cutter/Mixer: VCM 25 US, VCM 40 US, VCM-12-US, VCM-40E-US, VCM-80E-US, VCM-130E-US
 Vertical Cutter/Mixer: VCM-55E-US
 Vacuum Mixer: VM-....
 Microcut Emulsifier: MC-12, MC-15
 STEWART GLAPAT CORP.
 ZANESVILLE, OHIO
 Spiral Conveyor: GL-APAT
 Vat Dumper: 1951
 STEWART SYSTEMS
 PLANA, TEXAS
 Wire Red Belting: Wendway S/S
 U-Bar Wire Rod Belting: Wendway S/S
 Slat Link Belting (Packaged Product Only): Wendway S/S
 S.S. Wirebelt Conveyor: A-...-115
 S/S Spiral Conveyor: Helimatic

STEWART WARNER CORP.
 CINCINNATI RUBBER DIV.
 CINCINNATI, OHIO
 Belt (Food Contact): "Cinfine"
 White Cleated 102
 STIMPSON COMPUTING SCALE CO.
 LOUISVILLE, KENTUCKY
 Computing Scale: 81-AS, 81-DS
 STONE CONVEYOR, INC.
 HONEOYE, NEW YORK
 Conveyor: 27D
 JOHN E. STONEMAN, INC.
 POSEN, ILLINOIS
 Card Dispenser: "Danepak"
 Ham Cutter Conveyor: MC
 STONE PACKAGING SYSTEMS
 WAUKEGAN, ILLINOIS
 "Rap-A-Mat" Packaging Machines:
 S-1 HCR, S-2 HCR
 STORK GAMCO
 GAINESVILLE, GEORGIA
 (FORMERLY GAINESVILLE MACHINE CO.)
 Picking Shackle (Auto): 25, 100
 Eviscerating Shackle (Auto): 30, 200
 Picking Shackle (Combination): Rigid-35
 Turkey Picking Shackle: 300
 Eviscerating Shackle: 1005
 Sizing Shackle: SS-5
 Smoke Rack
 Rotating Paddle Chiller
 Poultry Sizer: WM-1
 Poultry Scalder: 2-Way, SGS-1, SGS-2
 Gizzard Splitter: 3500, 3500T, 3600T, 3000, 3500-SS 3600SS, 4200SS
 Automatic Gizzard Splitting, Peeling, and Washing Machine: 3500-C-1
 Giblett Pump: GP-2A, GP-3A, GP-3B
 Heart & Liver Trim
 Chiller w/Paddle Wheel

Gib Pack: 48-9, 48-11, 48-13
Automatic Cut-Up Machines:
TF-249X3F1, TF-249X3F2,
TF-249X3R1, TF-249X3R2,
TF-249X3, ACM-2000
Head Puller: HP-100
Electric Stunner & Killer:
AK-10
Oil Sac Cutter: OSC-X1, OSC-2
(If used prior to inspection
station, surfaces of machine
contacting carcasses must be
sanitized between each use
with 180° F. water or 20 ppm
residual chlorine at point of
use.)
Automatic Hock Cutter: H-11,
H-111, HC-111, A, B
Disc Type Picking Machine:
D-1000
Paddle Type Giblett Chiller: BP
Belt Conveyor: BC-SS
Auger Chiller: SA-8
Head Remover: HR-100, HR-100C,
HP-100B, HC-100C
Head Scalding: HS-5
Automatic Lung Remover: ALR-1,
ALR-2, ALR-2-A
Rigid Eviscerating Shackle:
1006, 1006-B
Neck Skin Cutter: NSC 1, 2, 3R,
3L
Refrigerated Poultry Chiller:
RS-6-NH3, P-6-NH3, SA-NH3,
P-5
Picker: HC-111, D-...., 1200,
1120, CR-100, CR-100A,
CR-100S, F-105, F-201, F-101
Hock Picker: H-1, D-1130
Hydraulic Vat Dumper: H.V.D.
Semirigid Shackle Unloader:
SU-1000
Straddle Picker: SP-3
S/S Drain Conveyor: DF-1

Neck Breaking Machine: NB-1,
N-103, N-101, N-102,
(If used prior to inspection
station, surfaces of machine
contacting carcasses must be
sanitized between each use
with 180° F. water or 20 ppm
residual chlorine at point of
use.)
Openning Cut Machine: OC-100,
OC-100A (Surfaces of machine
contacting carcasses must be
sanitized between each use
with 180° F. water or 20 ppm
residual chlorine at point
of use.)
Eviscerating Shackle: 1000-R-1
Automatic Drawing Machine
(Manual Positioning of
Viscera for Inspection
Necessary): ADM-1, ADM-1-A
(Surfaces of machine contact-
ing carcasses must be sani-
tized between each use with
180° F. water or 20 ppm
residual chlorine at point
of use.)
Hand Operated Hand Wash Valve:
E-4
Automatic Killing Machine:
AK-11
"Stork-Gamco" Picking Machine:
D-16
Automatic Neck Skin Cutter:
NSC-2-A
Giblett Elevator: GE-5
Gizzard Harvest System: M-40
(Personnel must be provided
to trim portions of digestive
tract not removed by the
machine.)
Infected Supply Belt: MB
Gizzard Harvester: M-40, M-80
Gizzard Elevator: GIZ-4
Gizzard Inspection & Trim
Table: M11
Gizzard Tumbler Washer: GTW
Gizzard Defatter: DF

Offal Vacuuming System: VT
Picker L-2-B
Hock Cutter: LC-1, LC-2, LC-3
Scalding: SM and DM
Stunner: B-5, CS-1
Killer: B-6, B-6-A
Picker: FP-1, D-16-GT
"Draw-Vis" Eviscerator (For
frying chickens only. Manual
positioning of viscera for
inspection necessary): P-40
(Surfaces of machine contact-
ing carcasses must be sani-
tized between each use with
180° F. water or 20 ppm
residual chlorine at point
of use.)
Poultry Eviscerating Shackle:
ES
Poultry Dressing Shackle: DS
Tendon Puller: TP-1
Foot Unloader: FU-1575-B
Head and Trachea Puller: HT-1
Automatic Bird Unloader: L, S
Automatic Eviscerating Machine
(Manual positioning of
viscera for inspection
necessary): P-24-11 (Surfaces
of machine contacting
carcasses must be sanitized
between each use with 180° F.
water or 20 ppm residual
chlorine at point of use.)
Infected Conveyor: AFB, AFF
Final Water Changer: FWC-B
Automatic Sizer: S-100A,
SS-100A
S.S. Bird Tumbler: BT-2
Shackle Unloader: SU-90, SU-180
Inside/Outside Chicken Washer
CW-1
Outside Chicken Washer OW-1
Auger Counter Flow Poultry
Chiller C-111
Gizzard Inspection Station
with Peelers M-11-A
Automatic Vent and Opening
Machine: V-16. (Surfaces of
machine contacting carcasses

must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use.

Automatic Circular Drawing Machine: CDM-1. (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Bagger: PRS-HD

Poultry Chiller: P-6

Poultry Cut-Up Machine: C-5000-A

Poultry Stunner: CS-2. Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.

Breast Deboning Machine: BD-1

Automatic Circular Drawing Machine: CDM-11 (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Bird Counter: BC-1

Final House Inspection Machine: FIM-12

Inside Outside Final Bird Washer: RP-12

Gizzard Machine: M-60

Poultry Scalding Hood: ESH

Gizzard Inspection Table: M-1-A

Automatic Circular Drawing Machine: CDM-20

(Surfaces of machine contacting carcasses must be sanitized between each use with 180° F.

water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Automatic Vent and Opening Machine: V-20

(Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use.)

Turkey Gizzard Harvester: M-20T

Giblet Chillers: 1-BP, 2-BP, 3-BP

Circular Halving Machine: CHM-20

Breast Filletting Machine: BF-1200

Poultry Cut-up Machine: FBH-1500

Poultry Cut-Up Machine: FH-2000

Inside/Outside Final Bird Washer: MBW-16

S/S Sizing Shackle: GS

Cone Deboning Line: CDL-100

Automatic Poultry Sizing System: "Chickway" 2.2

Pneumatic Adjustable Inspection Stand: PAS-1

Air Agitated Poultry Scalding: SCS 2/A

Detwatering Conveyor: DW-4

Oil Sac Cutter/Neck Breaker: OSC/NB-20 (If used prior to USDA inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use).

Cropper: NIC-20

STORK PROTECON, INC.
GAINESVILLE, GEORGIA
Automatic Ham and Picnic Deboner: PAP200-...
Deboner: PAD400-... PAD800.
Co-Extrusion Sausage Manufacturing system consisting of: Piston Stuffer Model "Handyman" F30T, Co-extrusion Module, Brine Unit, Brine Circulation Tank, Cool Tank, Crimper Unit, S/S Platform, Drying/Smoking Unit, Belt Washers and Dryer, Air Conditioning Unit for drying tower, air lock and steam cooker.

R. HOWARD STRASBAUGH, INC.
LONG BEACH, CALIFORNIA
Cheese Cutter: 5AR-78H

STRATO-RAY CO.
MINNEAPOLIS, MINNESOTA
Shielded U.V. Fixture (For use w/accepted WL782L-30 Lamp): SP-94-3L
Shielded U.V. Tunnel (For use w/accepted WL782L-10, WL782L-20, and WL782L-30 Lamps): SP-91

Ultraviolet Lamp: SRCL-30
Note: The above lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.

STRICKLER-DEMOSSE MFG. CO.
DES MOINES, IOWA
Chitterling Cleaning Machine: 44
Stomach Cleaning Machine: 88

STRICKLIN COMPANY
DALLAS, TEXAS
Mixer: 448 (S/S)
Chili & Rice Cooker: 147
Screw Conveyor: 327, 468

Tamale Machine: 405
Mixer-Cooker: 553
Blender: 281, 283, 539

STRONG-SCOTT MFG. COMPANY
MINNEAPOLIS, MINNESOTA
Ribbon Blender: B-IMXS
Turbulizer: TCS-....
Infeed Conveyor: AFB, AFF

SUMMIT PRODUCTS COMPANY
BRIGHTON, MICHIGAN
Ham Slicer: VSD--6RU

SUN HILL CORPORATION
MANCHESTER, CONNECTICUT
Portable LN2 Flash Freezer:
Mul-Ti-Freeze-1 (Acceptable
ventilation must be
provided.)

SUNBANK FOOD EQUIPMENT, INC.
POMONA, CALIFORNIA
Jet Cook Oven: 24-5-5-5

SUPER PRODUCTS COMPANY
CINCINNATI, OHIO
Boning Table: SSBT
Chiller: Super
S/S Mixer: 10025
Table: SST-....
Hog Viscera Inspection Table:
H.V.I.C.
Blender-Mixer: "Salco"
PMB-.....
Belt Conveyor: SBC
Conveyor: PC-SST

SUPERIOR FABRICATION
FORT WORTH, TEXAS
Lazy Susan: LS-...
Conveyor: OC-....
Boning Table: BC-....
Stationary Boning Table: SSSBT
Trimming Table: SSTT
Double Station Boning Table:
SSDSBT
Head Work and Trim Table:
SSHWT

Ham Pump Table: SSHPT
Head Flush Cabinet: SSHFC
Pluck and Gullet Trim Table:
SSSPGIT, SSDPGIT
Revolving Head Flush Cabinet:
SSRHFS
Tripe Washer: SSUTW
Patty Packing Table: SSPPT
Stuffing Table: SSST
Head Inspection Stand: SSHIS
S/S Screw Conveyor: SSSC-..
Meat Pump: SSMP
Tamale Machine: SSTM

SUPERIOR PACKAGING EQUIPMENT
COMPANY, CARLSTADT, NEW JERSEY
Automatic Cartoner: 30MP

SUPERIOR STAINLESS, INC.
DELEVAN, WISCONSIN
S/S Air Operated Shut-off Valve:
K67-..., K69-...
S/S Air Operated Divert Valve:
K67-..., K67-9-..., K69-7-...,
K69-9-...

S/S Butterfly Valve: K51
S/S Low Flow Air Valve: K80 DLFA
Superflow Centrifugal Pump:
SCS-..

SAMI SVENDSEN LTD.
CHICAGO, ILLINOIS
Inscamatic Casing Sizer: I

SWAN ENTERPRISES
ST. CLOUD, MINNESOTA
Oil Gland Cutter: OGC-I

SWECO, INC.
LOS ANGELES, CALIFORNIA
Vibro-Separators: LS..S.,
SS..S., LS..S....CD,
SS..S....CD, LS..S...., and
SS..S....PF, US 48

SYLVANIA ELECTRIC PRODUCTS, INC.
DANVERS, MASSACHUSETTS
Germicidal Lamps, Non-ozone:
G8T5, G15T8, G30T8

Note: Lamps must be used in
accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

SYMCO ENTERPRISE, INC.
INDEPENDENCE, OHIO
Screw Conveyor: 421-UA

SYNTRON, DIVISION OF FMC
CORPORATION
HOMER CITY, PENNSYLVANIA
Vibratory Feeder: F-TOC

SYSTEM PAK, INC.
PENNDL, PENNSYLVANIA
Wrapping Machine: Jaguar,
TARGA-.., TARGA-40, TARGA-50,
TARGA-60, Targa-..A
Vertical Form, Fill, and
Seal Machine: "Vega" P, S, SP,
and HS

I

T&F DIVISION OF CHR INDUSTRIES,
INC.
ROLLINGMEADOWS, ILLINOIS
Belts (Food Contact): 02402,
02407, 020.., 021.., 022..,
024.., 027..

TACONIC PLASTIC, INC.
PETERSBURG, NEW YORK
Belt Teflon Coated: 27-200

TARAS, INCORPORATED
CORNELIA, GEORGIA
Meyn Broiler Unloading Station:
BU-...
Meyn Eviscerating Machine:
Apollo 72
(Manual positioning of
viscera for inspection
necessary) (Surfaces of
machine contacting
carcasses must be sani-
tized between each use
with 180° F. water or

20 ppm residual chlorine
at point of use.)
Meyn Disc Picker: JMKD-60
Meyn Poultry Scalders: MSC-7
Meyn Automatic Bird Counter:
BC-100

TASTECH, INC.
FOUNTAIN VALLEY, CALIFORNIA
S/S Belts (food contact):
MT1-1, MS5-2, MS5-3, MS1-5,
MS1-6, MS5-7, C1-8

TAYLOR INSTRUMENTS, DIVISION OF
SYBRON, ROCHESTER, NEW YORK
Liquid Level Transmitter:
300T Series

TEC, INC.
ALSPIN, IL
Vacuum Packaging Machine:
TEC-2001 SRH, TEC-4000

TEC, INC.
POSEN, ILLINOIS
Vacuum Packaging Machine: CB-R
TEG-1001
Infeed Conveyor: 2000

TECHCO2 SYSEMS CORPORATION
ATLANTA, GA
Freezer Tunnel C02: ST-30-10-1

TECHNO-DESIGN, INC.
GARFIELD, NEW JERSEY
Ravioli Filler Former:
ARM-051

TECHNOLOGY SALES, INC.
CHATTANOOGA, TENNESSEE
S/S Boning Cone Stand: 2

TECHRON ENGINEERING
IRVINE, CALIFORNIA
Conveyor w/Metal Detector:
1000M

TECKTON, INC.
WALTHAM, MASSACHUSETTS
"Cryo-Food" Liquid Nitrogen
Freezer: CF-1
Loader & Unloader for Cryo-Food
Freezer: PU-CF-1
"Cryo-Food" LN2/C02 Freezer:
CF-0.5

TEE-PAK, INC.
CHICAGO, ILLINOIS
Casing Sizer
Beef Stick Reeler: BR-7729
Automatic Meat Stuffer: FUT--.

TEKOR APEX COMPANY
PANTUCKET, RHODE ISLAND
Cutting Boards: "Sani-Tuff" H,
"Teknatop"

TELE-SONIC TRESCOTT
LONG ISLAND CITY, NEW YORK
Paramatic Sealer: 1517
Bagger: 26-MB
Wrapping Machine SW-80

T.E.M. MFG. CO.
BLUE ISLAND, ILLINOIS
Conveyor: 9471

TEMPCO MACHINE AND DESIGN, INC.
RIVERSIDE, CA
Convection Broiler: CB-3448

TENNYSON FOOD EQUIPMENT AND
STORAGE, INC.
CLEVELAND, OHIO
Sauce Depositor: S-335
Cheese Applicator: A-380

TEXAS AMARILLO SYSTEMS CO.
AMARILLO, TEXAS
Horizontal S/S Surge Bin: TB-1,
TB-1A
Boning Table: BT-1
Conveyor: FG-1, FG-4
Meat Wash Table: MW-1
Belt Conveyors: FG-1A, FG-2
Cattle Jaw Bone Puller: JP-101

S/S Shroud Pin Tank: PC-108
Edible Surge Bin: ESB-1
"Tasco" Hide Side Puller:
SPH-109
Viscera Table: VT-102
Automatic Head Hold Device:
AHHD-111
Hydraulic Cheek Puller:
CMP-097

THAYER SCALE/HYER INDUSTRIES INC.
PEMBROKE MASSACHUSETTS
Bridge Breaker Bin Discharger:
BTU-....S.M.

THERM-ICE CORPORATION
PHILADELPHIA, PENNSYLVANIA
C02 Distribution Cone (Use
with an acceptable hood and
exhaust system): TI-600

THERMALJET LTD.
DIVISION GROW GROUP INC.
LOUISVILLE, KENTUCKY
Thermaljet Cooker: 1000 A
Cooker Thermodyne: THS--.

THERMODYNAMICS CORPORATION
BROKEN ARROW, OKLAHOMA
Pallets (Plastic): TR-048040-M,
TR-048040-MS

THIELE ENGINEERING COMPANY
MINNEAPOLIS, MINNESOTA
Placing Machine (Paper):
108 & 212, 408

THIRY-KONDOR
TWINSBURG, OH
Patty header: 1500

THOMPSON-CHEMTREX
ERIE, PA
Sanitary Pump & Mixer:
STIS, STMS, SBIS--.

THOMPSON-CHEMIREX

ERIE, PA
Sanitary Pump & Mixer: STTS,
SB

THIRY-KONDOR ENGINEERING &

MACHINE CO.,
BROADVIEW HEIGHTS, OHIO
Sausage Cutter: 4003

L. C. THOMSEN AND SONS, INC.

KENOSHA, WISCONSIN
S/S Sanitary Centrifugal Pumps:
4, 5, 6, 8

THURNE ENGINEERING COMPANY, LTD.

NORWICH, NORFOLK, ENGLAND
Checkweigher Conveyor: IMS-127
Infeed Conveyor: IN-83
Marshalling Conveyor: SY-83
Slicer: 110-84

THURNE ENGINEERING

LISLE, ILLINOIS
Meat Pro Patt Former: 170
Automatic Checkweigher: PCW-84
Twinned Twin Single Make
Weight Conveyor: TTSM-1
Manual 2-Tier Storage
Conveyor: 40000

TIGERFLEX CORPORATION

ELK GROVE VILLAGE, ILLINOIS
Material Handling Hose (Food
Grade): Series WT, FT

TIPPER TIE DIVISION

UNION, NEW JERSEY
Double Clipper: D-137B, D-187
Clippers: C-107-L, A-117-L,
C-187-L, A-187-LC, F-486-L,
C-200-L, F-186-L, C-186-L,
C-486-L, 280L, R590, C487L,
Z2105, Z2110, Z2111, Z2115,
Z3110, Z3111, Z4119, Z4201,
Z4135, C-186-RP, A-187C,
AZ2295A, AZ2495A, AZ2590A,
Z3207, Z4124, Z4124, Z4125,
Z4126, Z4127, Z4128, Z2207,

EN1200, EN1201, Z9101, Z9102,
Z986-L, Z986-RP

Clipper-Vac: E, C, F-A-417-LC
(Tipper Tie) Unit: PR-465L
Tipper Clipper: Rotomatic II,
RVI36D, RVI36LD, RAI36D,
RAI36LD

(Press Tie) Unit

Clipper Vac Machine: G with
AZ4100, F with conversion kit
2132, F-A487LC, F-A487C, H
with AZ2100L Clipper

Tipper-Matic: A, V

Vacuum Packaging Machine:

ROTA-MATIC III, II, I

koma Tipper Clipper: KTC-I

Kuko Clipper: KTC-I

Stuff N' Clip: 101

LN2/CO2 Attachment for Clipper

Vac Machines

Revolv-A-Clip: 101, 102, 103

Auto Chub Machine: 101

Double Clip Machine: DCA-E

Clipper Machine: Z2---,
Z3---, Z4---

Rota-Matic Clipper: Z9---

TIPPER TIE, INC.

APEX, NORTH CAROLINA

Vacuum Packaging Machine:

Chamber Rota-Matic

Casing Stuffing/Clipper

System: RS-4201

Horn Module: TA-1329

E. H. TICHENER & COMPANY

BINGHAMTON, NEW YORK

(Poultry) Shackle: 1727

Picking Shackle: 1452, 1535

Combination Shackle: 1450

Eviscerating Shackle: 1436,
1451, 5500

TOBY ENTERPRISES

SO. SAN FRANCISCO, CALIFORNIA

Slicers: 480-H, 500, 600, 600D,

700, 500A, 600A, 700A, 2100-5,

600B, 2100A---, 2100---, 2100-5D

Interleaver Machine: 779, 1430

Scaler/Slicer: 770, 775

Toby Dropper: 703-D

Scales: 670-A, M-T, AR

Beef Jerky Conveyor: 820

Conveyors: 810/815, HRA-....,
MRA

Slicer/Conveyor: 400

Rotary Patty Stacker: 880

Bacon Sheeter: 920

Shingling Conveyor: 3105

Collater Auto Feeder: 3150,
3151, 3155

Slicer: 2600, 1750, 1050

Diverging Conveyor: 3104

TOKAI RUBBER INDUSTRIES, LTD.

LOS ANGELES, CALIFORNIA

Belt (Food Contact): "Vinystar"

TOKAI RUBBER INDUSTRIES, LTD.

CHICAGO, ILLINOIS

Belts Food Contact: New

Clestar HQR-082NS, HQR-123NS,

HQR-082OR, HQR-123OR,

HQR-082HR, HQR-123HR, HQR-123C

TOLEDO SCALE

DIV. OF RELIANCE ELECTRIC CO.

WORTHINGTON, OHIO

Bench Scales: 1070, 2020, 2061,

2071, 2081, 2091, 2072, 2082,

1071, 1072, all w/S/S platform

and a stand

Bench Artery Pump Scale: 2052

w/S/S platform and a stand

Portable Scales: 2120, 2181,

2481, 2881, 2182, 2822, 2084,

2184, 2086, 2186, 2886, all

w/S/S platform and a stand

Net Weight Scale: 3011, 3012,

3021, 3031, all w/S/S plat-

form and a stand

Fan Scale: 3111, 3180, 3700,

3710, 3720, all w/S/S plat-

form and a stand

Beam Scale: 4180 w/S/S platform

and a stand

Pre-Pack Scales: 8001, 8300, 8301
 Checkweigh Scale: 9459, 9460, 9463
 Combination Bench Scale: 9869 w/S/S platform and a stand
 Micro-Scale: 3165
 Micro-Scale, w/S/S Platter Cover: 3185
 Food Choppers: 5324-S, 5460-S, 5522-S
 Slicer: 5410A-DA, 5402-DA, 5405-DA, 5406-DA
 Hanging Scale: 2110DA
 Saws: 5201-DA, 5206-DA, 5207-DA, 5208-DA, 5300-DA, 5301-DA, 5302-DA
 Wrapping Machine: 30, 32, 640, T-14
 Micro Scales S.S. Platter w/ Molded Plastic Housing: 3165, 3185
 Bench/Portable Scale: 2085
 S/S Bench/Portable Scale: 1985
 S.S. Weigh Plate Scale: 2300
 Stainless Steel Bench Scales: 1985, 2095, & 2185
 Scales: 8420, 8421, 8430, 8213
 Stainless Steel Bench/Portable Scale: 2095

TOMCO EQUIPMENT COMPANY
 LOGANVILLE, GEORGIA
 Snow Applicator T/B Applicator: 6
 Co2 Snow Applicators: 6...., 6A...., 6B...., 6B
 CO2 Snowing Hoods: K-503....
 Wall Mounted CO2 Snowing Hoods w/Exhaust System: 504
 CO2 Snowing Horn (For demonstration purposes only--adequate ventilation must be provided): 5
 Dry Ice Extruder: DE-79-RB

ION-TEX CORPORATION
 PARAMUS, NEW JERSEY
 Belts, Food Contact: White, 2 & 3 Ply "Special" Polymaster; White, 2 & 3 Ply "All Temp" Polymaster; 3 Ply "Standard" Polymaster; White, 4 Ply, "Sidewall"; Tan, 4 Ply, "Sidewall"; 3, 4, & 5 Ply, "Standard" Purotex; 3, 4, & 5 Ply "Heavy" Purotex; 3 Ply, "Heavy" Polymaster; 4 Ply Heavy
 Pur-O-Tex Teflon Coverrec: 3 Ply
 Heavy Poly-Master
 Belts (Fully Packaged Product): Grid Tread, 3 Ply "Standard" Purotex; Grid Tread, 3 Ply "Heavy" Purotex (belts with cotton carcasses must have edges sealed with an acceptable compound.)

GIACOMO TORESANI S.P.A.
 MILAN, ITALY
 Tortellini Machine: MT 265A, MT 135A, MT 8A, MT 10A
 Sheeter Kneader: SFA-415A, SFA/300A, SFA/600A, SFA/610A, SFA/140
 Ravioli Machine: MR 265A, MR 135A, MR 540A, RR-230
 Lasagne, Cannelloni, Manicotti: LC/200/3
 Mixer: N-100

TORSION BALANCE COMPANY
 CLIFTON, NEW JERSEY
 Table Scale: TO-SS
TOTAL FILTER TECHNOLOGY, INC.
 HARVARD, MA.
 Filter: 5C10A

TOTE SYSTEMS
 BEATRICE, NEBRASKA
 Tote Bins, Dry Products Only: 311501
 Tilt for Tote Bins: SHGA
TOWNSEND ENGINEERING COMPANY
 DES MOINES, IOWA
 Belly Skinner: 800, 800-S, 900
 Membrane Skinner: 66-A, 720, 720A, 720PA
 Peeler: Ranger-Apollo, Ranger-Callisto
 Frank-A-Matic Machines: DB-1, DB-2, DB-3, DB-4, DB-4A, DB-6A
 Utility Pork Skinner: 400, 500
 Ham Fatter Attachment: 12
 Ham Skinner & Fatter: 412
 Ham Shank Skinner: 400-S
 Butt Fatter Attachment: 22, 23
 Butt Skinner & Fatter: 422
 Pork Cut Skinner: 35-A
 Ham Fatter Attachment: 46-A
 Liver Loaf Fat Attachment: 38-A
 Continuous Jowl Slasher/Skinner w/Sanitizing System: 914/21
 Sterilizing Hood Attachment: 20
 Liver Loaf Attachment For Model 800 & 814 Bacon Skinner: 16S, 16D
 Turnover Attachment for Model 800 Bacon Skinner: 18
 Membrane Skinner: 600, 700, 700A, 700AP
 Picnic & Ham Shank Skinner: 35
 Membrane Skinner w/Catch: 600-S
 Pan & Screen
 Injector: 190, 1200, 1400
 Slasher & Skinner (Not to be used for slashing jowls): 814, 814-S, 914
 Sanitizer for Slasher & Skinner: 21
 Brine Filter: 9, 10
 Take-Away Conveyor: 19
 Link Separator: 2000
 Bacon Skinner: 9700
 Automatic Injector: 1450

Filter System: 11
Link Separator, 2020

TRAULSEN AND COMPANY

COLLEGE POINT, NEW YORK
Refrigerator: DR-ADR3-32WUT
Flash Freezer: GLT-132-WUT-FF

TRAYCO, INC.

LAPEER, MICHIGAN
Kartub: 6901

Tub: 6911
Aero-Tote Tub w/Drain: 6921
Aero-Tote Lid: 6922
Pallet: 6923

I.R.C. (TECHNOLOGY RESEARCH COMPANY)

HARRISONBURG, VIRGINIA
Save-Sight Activated Valve:
100C-5

TRIANGLE METALS INC./FISH OVEN EQUIPMENT

ROCKFORD, ILLINOIS
Revolving Tray Oven:
HD-DA.....OD

TRIANGLE PACKAGING MACHINERY CO.

CHICAGO, ILLINOIS
Rotary Cup Filler: DR-1
Form Fill and Seal Machine:
S-71PD
Form Fill and Seal Machine:
w/Scale A473
Scale System: A6/12,
A-9/18-FP, A-918-F2

TRI-CANADA, INC.

BUFFALO, NEW YORK
S/S Kettles: T0-150, T0-200,
T0-250, T0-300, T0-400
Cover: TCL-C2800-4047
Chute: TLC-2800-4048
Basket: C-2800-4049-R1-R2
S/S Rotary Pump: ND

TRIDYNE PROCESS SYSTEMS

SOUTH BURLINGTON, VERMONT
Weighing System, F108

TRIGON PACKAGING CORPORATION

REDMOND, WASHINGTON
Vacuum Packaging Machine:
FIP-50X70 W3

TRI-METALIST, INC.

ALSIP, ILLINOIS
Incline Screw Conveyor: TM-2000
Meat Scales and Bagger: EM-6500
Conveyor: TM-2500
C02 Distribution Cone (use
with an acceptable hood and
exhaust system): TI-600

TRITIAUX

FLEURUS, BELGIUM
Agitated Tank Mixer:
CRI-3000 -..-
Conveyor Filter: FLO-.... -CU

TURBO REFRIGERATING COMPANY

DENTON, TEXAS
Ice Maker: BAR-56, BF285CA
Ice Machines: BF..R, BF..SC,
BF..SCA, BF..SCAR, BAR..,
BAR..LR, SBF..R, SBF..SC,
SBF..SCA, SBF..SCAR, SBAR..,
SBAR..LR
Ice Rakes: 202-....-..
Plate Chillers: HTD-....-....

TUTHILL PUMP COMPANY

CHICAGO, ILLINOIS
Hopper Pump (Ulrich): W/316-S/S
S/S Sanitary Pumps: 5A., 10,
16, 25A., 65, 125

TYSON METAL PRODUCTS

PITTSBURGH, PENNSYLVANIA
Polycuiser Convection
Oven: 635

U

UHRDEN, INC.

SUGAR CREEK, OHIO
Cart & Drum Dumper: TD-F,
THD-F, TC-F

UNARCO FOOD HANDLING DIV.

UNARCO INDUSTRIES, INC.

SANTA FE SPRINGS, CALIFORNIA
Meat Preparation Tables:
NMT-(...)
Boning Tables: NBT-(...)
Trim Tables: NTT-(...)
Meat Lug: CSL-8
S/S Tables: SSBT-....,
SSTT-...., SSMT-....,
SSTS-...., SSTSB-....
Plastic Meat Lug: CSL-8
Plastic Product Platters (Trays):
CSP...W
S/S Ledge Tray Cart: WLS, NLS
Cart: NCD...H
Carts: NKC, NLD
S/S Meat Trays: DSS...., DSS....
Carts: NKW-...SU, NKW-...KD
Lugs: PLG-..

UNIFLOW MANUFACTURING COMPANY

KOLD-DRAFT DIVISION

ERIE, PENNSYLVANIA
Bin Extension Sleeves
(Add-on): GBN-210-S/S,
GBN-290-S/S, GBN-...S/S
Ice Cube Machines:
GT301A-S/S, GT301W-S/S,
GT401A-S/S, GT7AN2-S/S,
GT7WN2-S/S, GT-401W-S/S,
GT401R-S/S, GT-402A-S/S,
GT-402W-S/S, GT503A-S/S,
GT503W-S/S, GT402R-S/S,
GT503R-S/S, GT603A-S/S,
GT603W-S/S, GT603R-S/S,
GB401A-S/S, GB401W-S/S,
GB401R-S/S, GB402A-S/S,
GB402W-S/S, GB402R-S/S,
GB503A-S/S, GB503W-S/S,
GB503R-S/S, GB603A-S/S,
GB603W-S/S, GB603R-S/S,

GB1003A-S/S, GB1003W-S/S,
GB1003R-S/S, GB1204A-S/S,
GB1204W-S/S, GB1204R-S/S,
GB1205A-S/S, GB1205W-S/S,
GB1205R-S/S,

Ice Storage Bins: GBN-240-S/S,
GBN-310-S/S, GBN-450-S/S,
GBN-550-S/S, GBN-740-S/S,
GBN-760-S/S, GBN-1200-S/S,
GBN-1800-S/S, GBN-...-S/S,
GTN-...-S/S, GTN-200-S/S,
GTN-350-S/S, GTN-480-S/S,
GTN-130-S/S, GTN-...-S/S

UNILOK, BELTING DIVISION OF
GEORGIA DUCK & CORDAGE MILL
SCOTTDAL, GEORGIA

(Belts with cotton carcasses
must have edges sealed with an
acceptable compound.)

Belts (Food Contact)
White, Tan, Mint, Green: PVK 70
PCXMSK, PVK 80, PCXMSK, PVK
90 PCXMSK, PVK 120 PCXMSK, PVK
150 PCXMSK, PVK 100 CT, PVK
120 CT, PVK 150 CT, PVK 75,
V 100, V 200, V 300, VK 90
PCXMSK, VK 120 PCXMSK, VK 150
PCXMSK, VK 200 PCXMSK, PVK
100 PCXMSK, PVK 180 PCXMSK,
PVK 225 PCXMSK, PVK 900 PFC
Belts (Packaged Product Only)

White, Tan, Mint, Green:
PVK 80, PVK 100, PVK 120,
PVK 150, PVK 225, PVK 350,
PVK 470, PVK 610, PVK 750,
PVK 1010, PVK 1210, PVK 100
FSXFS, PVK 120 FSXFS, PVK
150 FSXFS, PVK 100 MRTXFS,
PVK 120 RTXFS, PVK 150 MRTXFS,
PVK 100 CTXFS, PVK 120 CTXFC,
PVK 150 CTXFC, PVK 100 RTXFC,
PVK 120 RTXFC, PVK 150 RTXFC,
VK 90, VK 120, VK 150, VK 200,
VK 250, VK 300, VK 400
Belts (Food Contact):
UP-90/00, UP-120/00,
PVK 125 PCXMSK, PVK 170 CXG,

PVK 200 CXG, PVK 250 CXG,
PVK 90 MSXPFS, PVK 90 CT,
PVK 125 CT
Belting: RL-PVC-...-PCXBB,
RL-TPU-...-PCXBB
Belt (Food Contact): White
PVK...CXG, FR/OR/SC

UNIROYAL PLASTIC PRODUCTS
DIV. OF UNIROYAL, INC.
CHICAGO, ILLINOIS
Tote Box: 3... 4... 5...

UNIMACO INC.

MANHASSET, NEW YORK
Emulsifier (Microcut): MCH-D-30,
MCH-D-60, MCH-D-100, MCV-12-B

UNION CARBIDE CORP.

CHICAGO, ILLINOIS
Sizing: 400-B, G, 405
Wrapping Machine (Tite-Wrap):
D, NP
Bacon Slicer: Hylox
Ham Stuffer: 700
Freezer: Kryos
Precision Sizing: 400-C, 400
Series F

Precision Sizing w/Loop Device:
400 Series FL
Liquid Nitrogen Freezer:
CFF-..., DFF26-Series
Evacuator: 910A, 911
Bagger: 900-A, 901, 902
Poultry Bagger: 1200
Transfer System: 503
Casing Article Adapter: 403B
LN2 Batch Chiller: ...5, ...5S
Bonewrap Dispenser: 980
Stuffing Horn Assembly: 500
Automatic Sizing: "Shirmatic"
405H, "Shirmatic" 405K,
"Shirmatic" 405S,
"Shirmatic" 405SC, "Shirmatic"
600
High Speed Bagger: 912, 922
Bagger: 905

USAC TRADING CO.
COLD SPRING, KENTUCKY
Vertical Hog Skinner: VSM-100

UNION STEEL PRODUCTS

ALBION, MICHIGAN
S/S Conveyor Belt: Tv-Matic
S/S Dough Trough: Series 3400 &
400

UNIROYAL, INC.

MIDDLEBURY, CONNECTICUT
Belts (Food Contact): Little
Giant, White, Black, Tan,
Green, Burnt Orange. Food
Flex, White, Black, Tan,
Green, Burnt Orange. Food
Flex II, White, Black, Tan,
Green, Burnt Orange. Us Flex,
White, Black, Tan, Green,
Burnt Orange. General Purpose,
White, Black, Tan, Green,
Burnt Orange. (Belts with
cotton carcasses must have
edges sealed with approved
sealant.)

UNISOURCE PACKAGING COMPANY

DANIELSON, CONNECTICUT
Packaging Machine: P
Formapack Machine: 330, 420

UNITED INDUSTRIES INC.

A.J. FISH OVEN COMPANY
BELOIT, WISCONSIN
Rack Oven: "Turbo-Fla" TFE

UNITED SCALES OF AMERICA

CLIFTON, NEW JERSEY
Single Beam Scale: 4801-S
Dial Bench Scale: 6510-S,
6520-S, 4811-S, 4812-S,
4813-S
Bench Weigh-O-Gram: 4832-S,
4833-S
Vu-Weigh Scale: 6550-S, 6560-S
Weigh-O-Gram Scale: 6570-S

UNITED UTENSILS COMPANY

PORT WASHINGTON, NY
Hopper Bin: "Mule"-..
Hopper Bin w/Stand: "Mule"-S..
Butterfly Valve: V-..
Rectangular Butterfly Valve:
VR-..

UNIVERSAL PACKAGING, INC.

HOUSTON, TEXAS
Vertical Form, Fill and Seal
Packaging Machine: Mark...-

UNIVERSAL VACUUM SYSTEMS, INC.

LONG ISLAND CITY, NEW YORK
Vacuum Packaging Machine:
"Vinny Vac" UV-., UV-.,
UV-...

URSCHEL LABORATORIES

VALPARAISO, INDIANA
Tenderizer: T-T
Slicer: CC, OV
Slicer: S-A, IIS-A (Slicer is
not acceptable for processing
hard frozen meats due to
possibilities of metal
contamination from broken
blades.)

Comitrol (w/Impellers-61682,
61733, 61757): 2100

Comitrol (w/Impeller-60374):
3600

Comitrol (w/Accepted Impeller):
3640, 3660, 3675, 3630

Transverse Cut Slicer: "0"

Bias Cut Slicer: "OC"

Dicers-Not acceptable for
processing frozen meats due
to possibility of metal con-
tamination from broken
blades: G-A, H-A, L-A, GK-A,
RA-A, SL-A, J-A, CD-A, HX-A,
GX-A

Comitrol: 1300, 1500, 1800,
1400, 1700, 3000

USI AGRI BUSINESS

NEW HOLLAND, PENNSYLVANIA
Chicken Thigh Skinner:
CTS-1

U.S. STEEL CORP.

PITTSBURGH, PENNSYLVANIA
Plastic Pail

U.S. CLIP CORP.

MUNDELEIN, ILLINOIS
"Poly-Clip" Machines: SCD, SCH,
DCH, DCD, SCA, FCA, DCE-3,
ECD
Vacuumizer: 1
Shrinker: SK-...
Vacuum Clip Machine: VCK-....

U.S. STEEL SUPPLY, DIV. U.S.

STEEL CORP., TAYLOR, MICHIGAN
S/S Belt (without hinge clips):
Flex-Grid
S/S Flat Wire Belts: USD-2
(1X1 Mesh), USD-3 (1/2X1
Mesh)

U.S. TYMPANITE COMPANY

DEDHAM, MASSACHUSETTS
Cutting Board

UTENSCO

PORT WASHINGTON, NEW YORK
S/S Stac-Pac Tub
S/S Vertical Tanks w/o Agitator
and/or Baffles: VT-...
S/S Drums
S/S Vertical Tank: VT-38
Plastic Cone Bottom Tank
(Natural Color): CC-30 Gal,
CC-55 Gal

Plastic Cylindrical Tank
(Natural Color): CF-5 Gal to
CF-82 Gal

Plastic Drum (Natural Color):
GP

Plastic Drum Liner (Natural
Color): TDL, SDL

Plastic Pickle Tank (Natural
Color): 100

Plastic Rectangular Tanks
(Natural Color): R-12x6,
12x12, 12x15, 12x24, 15x15,
15x18, 15x24, 18x18, 18x24
Plastic Stock Pots (Natural
Color): SP-5 Gal, SP-10 Gal
Plastic Trucks (Natural Color):
37, 40, 72, 96, 144
Palletvat: 175, 200, 230, 260
S/S Trucks: 28, 28C, 19, 50,
68, 86
Tote Box: TB
Tote Box Cover: TBC

UTILICON

FORESTVILLE, CALIFORNIA
Turntable: STT
Twin Turntable: TTT

V

VAC-AIR INC.

MILWAUKEE, WISCONSIN
Vacuum Lifting Machine
Nozzle: DCV-1, DCV-2
Lung & Kidney Removal Nozzle:
VA
Turkey Hock & Neck Knife: TK
Hock & Neck Knife: BAK, BAK-H

VACUDYNE CORPORATION

CHICAGO HEIGHTS, ILLINOIS
Vacuum Cooker/Cooler: VCC-...

VAC PAC, INC.

BALTIMORE, MD
Bag Sealer, "Microwelder" 1185

VALLEY VIEW MFG. COMPANY

DALLAS, TEXAS
Multiform Food Machine: 1 & 2
Count-Stack Machine: 2

VALMEC INC.

FENTON, MICHIGAN
Transfer Conveyors: 200, 201,
202
Take Away Conveyor: 203

VALMONT CORPORATION
GRASS VALLEY, CALIFORNIA
Food Processors, FM-
CH-...-T

VAN'S INTERNATIONAL
SILVER SPRING, MARYLAND
Low Voltage Electronic
Stimulator: K02
Electric Stimulator: K0-1

VANMARK CORPORATION
CRESTON, IOWA
Hydrolift (For Vegetables
Only): 41

W. B. VAN NEST COMPANY
EXCELSIOR, MINNESOTA
Conveyor: FHC1-...
Boning Table: FHC-...

VARIAN COMPANY
PALO ALTO, CALIFORNIA
Micro-Wave Oven: CSS-120-3000

VECTORS OF MADISON
MADISON, WISCONSIN
Smokehouse Cooker: SH-...-...-...

VELTEN & PULVER INC.
CHICAGO RIDGE, ILLINOIS
Conveyor: Linklok
"Meshlok" 90 degree Power Turn:
2447-MM, 2447-MM...-.,
2447-MM...-..
3-Way Flex Conveyor: (Packaged
Product Only) 2697-MM

VIBRA SCREW, INC.
TOTOWA, NEW JERSEY
Vibrating Feeder: LBB-3-25

VI-CON, INC.
PORTLAND, OREGON
Vibrating Conveyor: C-70

VICTOR BALATA TEXTILE & BELTING
CO., EASTON, PENNSYLVANIA

Belts (Food Contact): Supreme-100, Lite-N-White, Poly-Tef, Style ROH, Style 100 Low Temperature, Style 1016 RT Belting With Ribs 1" apart, ROH Belting with Solid Molded Nitrile Cleat, PVC P-120

Belts (Fully Packaged Product)
Victor 475 White or Black,
Victor Green Teflon, Multi-V
Victor LF, Victor Tan Inclined
Victor Pyramid Rufftop,
Easton Whitecote, ROH Ruff
Top, PT Ruff Top

Belts (Fully Packaged Product
and Dry Materials): Easton
White Cotton, Palmetto (belt
with cotton carcasses must
have edges sealed with an
acceptable compound.)

Belts (Food Contact): PVC-90-CFWX, PVC-120-CFWX, PVC-150-CFWX

VICTORY
PLYMOUTH MEETING, PENNSYLVANIA
S/S Air Blast Freezer:
BFIS-1D-S3, RCIS-2D-S3,
RCIS-1D-S3
S/S Rapid Thaw-Storage Refrigerator: TRIS-3D-S
S/S Air Blast Freezer: BFIS-2D-S3

VIKING PUMP COMPANY
CEDAR FALLS, IOWA
S/S Pump (Sanitary): AK-500,
AK-510, AK-4500, AK-4510,
KK-500, KK-510, KK-4500,
KK-4510, LL-500, LL-510,
LL-4500, LL-4510
Stuffer Pump: LV-2522,
LV-2523

VILTER MANUFACTURING CORPORATION
MILWAUKEE, WISCONSIN
Nugget Ice Machine: VIM 25-RA

VISKASE CORPORATION
CHICAGO, ILLINOIS

Bagger: 905A
Sizer: 400-B, G, 405
Wrapping Machine (Tite-Wrap):
D, NP

Bacon Slicer: Hylox
Ham Stuffer: 700
Freezer: Kryos
Precision Sizer: 400-C,
400 Series F

Precision Sizer w/loop device:
400 Series FL

Liquid Nitrogen Freezer:
CFF-..., Dff26-Series

Evacuator: 910A, 911

Bagger: 900-A, 901, 902

Poultry Bagger: 1200

LN2 Batch Chiller: .5, .55, .55S

Bonewrap Dispenser: 980

Stuffing Hovin Assembly: 500

Automatic Sizer: "Shirmatic"
405H, "Shirmatic" Shirmatic"
405K, "Shirmatic" 405S,
"Shirmatic" 405SC,
"Shirmtic" 600

High Speed Bagger: 912, 922

Bagger: 905

Automatic Sizer: "Shirmatic"
Series A, 404

VISUAL THERMOFORMING, LTD.
LACHINE, QUEBEC, CANADA

Rotary Blister Sealer: M-2F,
DS-4F, DS-6F, SDS-4F,
FSDS-4F

VISUAL THERMOFORMING, LTD.
LACHINE, QUEBEC, CANADA
Rotary Blister Sealer:
DS-4F, DS-6F, SDS-4F,
FSDS-4F

**VITA-AIRE PROCESS COMPANY
MILWAUKEE, WISCONSIN**

VNE CORPORATION
JANESVILLE, WI.
Butterfly Valve: A

VOGT INC.

CLAWSON, MICHIGAN
Ham Pumper: Comcure

VOLPI AND SONS MACHINE CORP.

SOLBROOK DIVISION

EAST FARMINGDALE, NEW YORK
IMA TORTELLINI MACHINE: MGT
250

Tortellini Machines: MGT..P/....,

AA...

Ravioli/Tortellini Machines:

MGC..P/...., R/N....

Sheeter/kneaders: SA...., CA....

VOLTA INTERNATIONAL

LIGONIER, PENNSYLVANIA

Belts (Food Contact): Volta-M,

Red, Volta-W, White

Belts (Food Contact): Volta -

FH, White, Yellow

Belts (Food Contact): Volta -

FH, White, Yellow

Belts (Food Contact): Volta-L

(Brown), Volta-L (white)

Belts (Food Contact): Volta L,

LW, and MW

VOLTARC TUBES, INC.

FAIRFIELD, CONNECTICUT

Ultraviolet Lamps: G10T51/2L,

G36T6, G64T6L, 782L20,

G36T6L, G64T5L, 782L10,

782L30, (These lamps must be

used in accordance with

Part 7, paragraph 7.16(b) of

the Meat and Poultry Inspec-

tion Manual)

VON OPEL CORP.

WESTFIELD, NEW JERSEY

Drum Motor

VORTON & ASSOCIATES

BELOIT, WISCONSIN

Smoke Sticks

Smokehouse "Premier": HL, TR,

TR-2

Tumbler: 500, 750, 1000

Vacuum Tumbler: 250

Smokehouse: 380

Vacuum Meat Tumbler: 40, 50, 60

Sausage Link Cutter: 600

Smokehouse: Premier"

TR-2-...., TR-2-....-

VOSS BELTING & SPEC. COMPANY

CHICAGO, ILLINOIS

Conveyor Belt (Food Contact):

8-0Z, 15-0Z.

Belts (Food Contact): Vosstex -

0902 TCP, 0903 TCP, 1504 F,

0902 P, 1202 P, 1203, P,

VM90C.0.S.

(Cotton carcass belts have

edges sealed with approved

sealant.)

Belts (Packaged Product):

Vosstex - 1502 WRT,

1503 WRT, 1503 NRT

Belts (Food Contact): Excelon-

Blue Max, White Max, D.U.1-C,

M.U.2-C, M.U. 1-C

VOTAIOR DIVISION CHEMETRON CORP.

LOUISVILLE, KENTUCKY

Heat Exchanger: Swept Surface

Votator, Unit B: "Quiescant",

Agitated

Votator Gravity Filler: G-...-

Votator Turba-Film Processor:

42-216-401137-B01

VULCAN-HART CORP.

LOUISVILLE, KENTUCKY

Griddle (Gas-Fired): Series 800

S/S Kettles: GL-..., GS-...,

GT-..., EL-..., ES-...,

ET-..., SL-..., SS-...,

ST-...

Electric Convection Ovens:

I ET-..., I GT-...,

I RET-..., I RGT-....

S/S Heavy Duty Gas Ranges:

1.78-..., 1.78-....-

Open Top Ranges: PVC-3.-S/S,

PVC-3.X-S/S, 6527-S/S

S/S GAS Range: 1.7856A, 1.7854A,

1.7853-72A

Food Steamers: VL, VL-A, VS-A

Oven: ET8

Electric S/S Braising Pan:

G-...-, E-...-

S/S Griddle: 9.-.-.L, 9.-.-.R

Steamer: SQ-24-2G

S/S Mixer: FM-80T

W

WALDORF COMPANY

ARKANSAS CITY, KANSAS

S/S Head Flushing Cabinet: 539

Breakup Table: 128

S/S Gambrel: 1238

H. E. WALES & ASSOC.

ALHAMBRA, CALIFORNIA

Conveyor: 4001-A

WALKER STAINLESS EQUIPMENT

COMPANY, NEW LISBON, WISCONSIN

Mixing Tank: 320 Gallons

S/S Processing Tanks: PZ-....,

PZ-CB-...., PZ-K-....

THE WARREN RUPP HOUDAILLE PUMP

COMPANY

MANSFIELD, OHIO

Sanitary Sandpiper Pump:

SSA2-A

Double Diaphragm Pump: SS81-A

WARRICK EQUIPMENT COMPANY

CINCINNATI, OHIO

Vertical Packaging Machine:

G-IM

Bulk Loader Attachment: 15-T

Vertical Feed Frank Loader:

G-...., L-...., N-...., W-...., P-...., Q-...., R-...., J-...., S-...., T-....

Patty Loader: 01526

Patty Stacker: 07875

Frank Loader: W4-IM4

Tray Conveyor: 07978

Chunk Cutter: 15481

Feed, Ram, and Indexing Conveyor:
08079
Liver Chucker: D2R

WASHINGTON PACKAGING DIVISION OF
CAM INDUSTRIES, INC.

KENT, WASHINGTON

"Versa Wrap" Packaging Machine:

3--F

"Versa Wrap" Wrapping Machine:

40

"Form Wrap" Packaging Machine:

20

WAUKESHA FOUNDRY COMPANY

WAUKESHA, WISCONSIN

"Sanitary Type" Pumps: ...D0,

...GT, ...TO, ...WR,

...RF., 60, 130, 134, 220,

320, 30, 34, 15, 224

Shear Pumps: SP-

Meter Flow Pumps: MFC-....,

AMF..

Colloid Mill: MS

S/S Sanitary Pumps: 12, 18,

22, 32, 62, 132, 222, 33,

133, 223, 323

WEBLINE INDUSTRIES, INC.

SHREVEPORT, LOUISIANA

Conveyor: WS-....

WEIGH RIGHT AUTOMATIC SCALE CO.

JOLIET, ILLINOIS

Weight Cell-Dry Product:

PMB-.... (For dry product

only).

WEIGH-TRONIX

FAIRMONT, MINNESOTA

S/S Bench Scale: BS-....A

Scale: S/S Over/Under: OU-200

S/S Scale: LC-200

WEILER & COMPANY

WHITEWATER, WISCONSIN

Grinder: 1162, 1666, 6, 7, 863,

868, 1109, 1166, 1167, 16,

1668, 1612, 1675, 878

Screw Conveyor: ...SC
Mixer-Grinder: MG-878, MG-1109,
1109, SFG

Conveyors: ..BC, ..TC

Agitator Grinder: 1109AG, 878AG

Table: ..FT, ..CFT

Bone Collection Assembly: BCA

Mixer: M-...A

Automatic BCA Valve Assembly

(To be installed on an accepted

grinder.)

Double Plate Assembly: DPA-...

Feed Screw Pulver: FP-1000

Vat Dumper: WDL

Bone Collector: BCA-A

Screw Mixer: M16110

Screw Mixer/Grinder: M16110/SG

WELDOTRON CORP.

PISCATAWAY, NEW JERSEY

Shrink Wrapper: 1451

Wrapping Machines: A44-P, A-12,

A50ST, A-40, 1501

S/S Automatic Shrink Packaging

Systems: 1662, 1663

Horizontal Wrapping Machine:

1472

Film Wrapper and Sealer:

6401-5 "L Series"

Automatic Infeed Conveyor: 244A

Wrapping Machine L Sealer:

6441-5

Wrapping Machine: 1651A, A448H,

A448N

Automatic Stretch Wrapper: A-4

Hi-Speed Stretch Wrap Machine:

2002, 2004

Wrapping Machine L Sealer:

6441A-5

Stretch Wrap Machine: 2132

WELLS MFG. COMPANY

THREE RIVERS, MICHIGAN

Well-saw (One Piece Blade): 404,

424, 444, 464

Saw: 504

WENGER MANUFACTURING CORP.

SABETHA, KANSAS

Former F-20

S/S Smoking and Cooking Oven:

36

Oven Cutter/Spread Assembly:

36

Forming Extruder: F-155

WESCO MANUFACTURING COMPANY

LANSDALE, PENNSYLVANIA

Platform Truck: FGMP-....-

WESTERN DAIRY PRODUCTS

DIV. OF CHELSEA INDUSTRIES, INC.

SAN FRANCISCO, CALIFORNIA

"Comvaire" Emulsifier: 76

Clipping Machine: DK-1060

"Catchall" Metal Trap Pump: 118

WESTINGHOUSE ELECTRIC CORP.

PITTSBURGH, PENNSYLVANIA

X-Ray Unit

Sterilizer: WL-782-L-30,

WL-782-L-10, WL-782-L-20,

G36T6L

Note: Lamps must be used in

accordance with Part 7,

para. 7.16(b) of the Meat and

Poultry Inspection Manual.

WESTLAKE PLASTICS COMPANY

LENNI, PENNSYLVANIA

Cutting Board

WESTRICO, INC.

MARYSVILLE, OHIO

S/S Mixing Nozzle: 3-79

WEYERHAEUSER COMPANY

ELGIN, ILLINOIS

"Corr-Vac" Vacuum Bag Sealer:

Mark 1-...

WHEELABRATOR-FRYE, INC.

MISHAWAKA, INDIANA

S/S Pumps: P-160-S, P-161-S

WHIRLPOOL CORPORATION
ST. PAUL, MINNESOTA
Ice Maker: CETH6AE, with
Ice Bin: CECBSS

I. J. WHITE
New York, New York
Freezing Conveyors: 700

WHITE CAP DIV.
CONTINENTAL CAN COMPANY, INC.
CHICAGO, ILLINOIS

Capping Machine: VELJG, VELJ,,
VGLJG, VDLJHG, VELHG, VFLJG,
20R46G, 20R46A, 20R46B,
20R46C, 20R46D, 20R46E
Cap Hopper: HP-11000, 6R17,
6R25, 6R26, 6R17-D
Head Spacer (For product packed
in brine or water only): 5R15

WHITLEY'S ENTERPRISES INC.
COOKIT DIVISION
WILSON, NORTH CAROLINA
Cooker: OTC...TBW

WHITNEY PROCESSING PACKAGING CORP.
NEEDHAM, MASSACHUSETTS
Mesulect Search Heat (For Metal
Detection System): FD

HERMAN WIEGAND GMBH
RASDORF, WEST GERMANY
Loop Tying Machine: Hangfix
B-20

WILCOX MFG. COMPANY
NEEDHAM, MASSACHUSETTS
Datacheck Checkweigher: 387932
Type DC 200

WILCOX MFG. COMPANY
STOCKTON, CALIFORNIA
Trough Conveyor: STC-0117
Flat Pan Conveyor: SFPC-0117
Screw Conveyor: SSC-0119
Wire Mesh Conveyor: SWMD1-0117
Bean Hopper: BH-0119

Spiral Freezer Conveyor: LSH-ST
Metal Detector Conveyor:
MD 1565

WILDEN PUMP AND ENGINEERING
COLTON, CALIFORNIA
Foodmaster Pump: M8/SP/FG/FG/FG

WILDER MFG. COMPANY
PORT JERVIS, NEW YORK
Portable Machine Stand: 175-179,
475-479

WILEVCO INC.
WATERTOWN, MASSACHUSETTS
Automatic Batter Mixers: Series
V, Series VI
Series V Reserve Tank: 30U
Reserve Tank Assembly:
Series VI
"Cryolator" Swept Surface Heat
Exchangers: 3X6, 4.5X6, 5.3X6
Automatic Batter Mixers:
Series V-PD, VI-HD

TONY WILEY COMPANY
DAWSONVILLE, GEORGIA
Poultry Marination
Tumbler: MT-100

WILEY MFG. COMPANY
LOS ANGELES, CALIFORNIA
Pump: 6000
Continuous Stuffer: 3000, 6000
S/S Smoke Cage: Nesting & Box
Type
Ham Mold Press: Oval

WILFAB METAL CORPORATION
ROCKY MOUNT, NORTH CAROLINA
S.S. Table, WP....., EWP.....SB,
WP.....SB
S.S. Table w/Cutting Boards,
WC....., WC.....SB, EWC.....,
EWC.....SB.
SS Cooler/Freezer Racks, WCR.....
WCR....W (for packaged
product only)

WILKERSON CORPORATION
ENGLEWOOD, COLORADO
Air Filters, microalesscers:
M55, M10, M26, M42
WILCOX & GIBBS INC.
NEW YORK, NEW YORK
Spur Pallet: Non-Color-Coded

DON WILLIAMS EQUIPMENT CO.
BELMONT, CALIFORNIA
Bagging Machine: "Bag-it" PR-1

WINGER-BOSS COMPANY
OTTUMWA, IOWA
Conveyor Table: D-2772-3
S/S Mold: A-2480
Scalding Tank
S/S Curing Vat: D-2600
Raw Material Bin: 2722
S/S Conical Hopper: C-2758,
C-2758-2
Batching Conveyor: BC....
Conveyor: BC.....
Breaking & Boning Table:
B-....., BT-.....

Double Trough Conveyor: 2796
S/S Raw Material Bin: RBM-100,
RBM-200, RBM-300
S/S Belt Breaking Conveyor:
2860
S/S Hindfoot Saw: HF-18
S/S Belly Roller: BR-..
S/S Jowl Roller: JR-24
S/S Shoulder Saw: SS-29
S/S Circular Knife: FB-20
S/S Table: A, B, C, C-1,
C-2
S/S Hog Head Spike Table:
HST-.....
S/S Hog Head Spike Conveyor:
HHSC-.....
S/S Eviscerator Conveyor:
EC-.....
S/S Viscera Pan Inspection
Conveyor: VPC-.... (Sanitized
with 180° F. water.)

S/S Shoulder Saw: SS-29
 S/S Circular Knife: FB-20
 S/S Table: A, B, C, C-1, C-2
 S/S Hog Head Spike Table:
 HST-.....
 S/S Hog Head Spike Conveyor:
 HHSC-.....
 S/S Eviscerator Conveyor:
 EC-.....
 S/S Viscera Pan Inspection
 Conveyor: VPC-.... (Sanitized
 with 180° F. water.)

WIRE BELT COMPANY OF AMERICA
 WINCHESTER, MASSACHUSETTS
 S/S Belt (Food Contact):
 Flat-Flex
 90 $\frac{1}{4}$ Turn Conveyor: FT-S

WIRE CONVEYOR BELTS
 EASTON, MARYLAND
 Dura-Flex Belt: M22 (For
 Packaged Product Only)

WIRE MESH PRODUCTS, INC.
 YORK, PENNSYLVANIA
 S/S Wire Mesh Belt:
 B-36-36-18-SS, B-42-27-14

WIREMATION INDUSTRIES, INC.
 LANCASTER, PENNSYLVANIA
 S/S Mesh Belts (Food Contact):
 PB-24-20-16, PB-36-20-12
 PB-36-30-16, PB-48-32-16
 PB-48-48-16, PB-48-48-19
 PB-60-60-18

WISCO INDUSTRIES, INC.
 OREGON, WISCONSIN
 Wrapping Machine: "Deli-Wrap"
 630

WILSON, USA, INC.
 MILWAUKEE, WISCONSIN
 Sausage Dip Tank: DTC, DTS

WOLFE AND SONS SHEET METAL
 COMPANY, NASHVILLE, TN
 Belt Conveyor: SBC-101,
 SBC-102
 Table Top Conveyor: TT-1001

WOLFING AMERICA, INC.
 MONTPELIER, VERMONT
 Grinders: C-400-2T-70SSBW,
 C-250-1T-7022BW, C-250-RSSSBW,
 C-160-1T-72SSBW,
 C-160-Var-SSBW, Universal
 C-400, C-250
 "Wolfking" Single Shaft Mixer:
 SSM-...., Universal C-250
 "Wolfking" Twin Shaft Mixer:
 TSM-.....
 Mixer/Grinder: 1000/160,
 1000/250, 1500/250, 2000/250,
 3000/250
 Lift: L10
 Constant Flow Device CFD.
 Automatic Bone Chip Eliminator:
 A/BES
 Rota-Freezer: H-1200

WOLFING DANMARK, INC.
 COLUMBUS, OHIO
 Automatic Bone Chip Eliminator:
 A/BES

Frozen block Conveyor: WK-400
 Grinders: C-400-2T-70SSBW
 C-250-1T-70SSBW
 C-250-RS-SSBW
 C-160-1T-72SSBW
 C-160-CAR-SSBW, Universal
 C-400, C-250, C-140
 Mixer/Grinder: 1000/160,
 1000/250, 1500/250
 2000/250, 3000/250,
 "Wolfking" Single Shaft
 Mixer: SSM-.....
 "Wolfking" Twin Shaft Mixer:
 TSM-.....
 Mixer/Grinder: SSMG 200/140
 Twin Shaft Mixer/Grinder: TSMG
 400/140
 Inclined Screw Conveyor: 300

Horizontal Screw Conveyor: 250
 Vertical Screw Conveyor: 250

WOLFTEC, INC.
 HIGHLAND, NEW YORK
 "Loma" Metal Detector: 3S, 3F,
 3S-P
 Electrically Operated Diverter
 Valve: ARV-60, ARV-100
 Alpine Cutter: PB-50, PB-60,
 PB-80, PB-125, PB-200, PB-300,
 PB-500
 Alpine Clipping Machine:
 DK-1060
 Automatic Vacuum and Stuffer:
 "Alpina" KF-1140
 Piston Stuffer: "Alpina"
 EWF 30-1150

WOLVERINE WORLD WIDE INC.
 ROCKFORD, MICHIGAN
 Double Side Hog Skinner: VPS
 Single Side Hog Skinner: S20U
 Hog Skinner: VDS
 Fleisher: P-278

WOODMAN COMPANY, INC.
 DECATUR, GEORGIA
 Clipper Packaging Machine:
 VGP-MP, VVF-MP, NW-MP,
 VGF-MP
 Packaging Machine: FWDP-8 (MP),
 FWDP-16 (MP), "Profitmaker"
 PS-1025 VII-MP

WORCESTER CONTROLS
 WEST BOYLSTON, MA.
 Ball Valve:..-WK4466.-....
 Ball Valve (3 Way):
 ..TWK4466.-....

WORLD CONTAINER CORP.
 EAGAN, MINNESOTA
 Collapsible Combo Bin
 (w/suitable liner):
 keeper II

WRAPPING MACHINERY CO.
FRANKSVILLE, WISCONSIN
Plastic Sealer: 4
"Pack-Rite" Meat Sealer: Poly-
Motor-Jaw

WRIGHT MACHINERY COMPANY, INC.
DURHAM, NORTH CAROLINA
Wright Counter: SS
Mon-O-Bag Weighing System: WM-S,
WMV-8
Mon-O-Bag Volumetric Filler:
WVF-S
Bag Forming and Sealing Machine:
BM-S

WSE, INC.
LAGRANGE, ILLINOIS
"On-The-Fly" CO2 Chiller-
Blender: CB-30..
Concentric CO2 Applicator (With
suitable exhaust system),
771001, 810203
Standard CO2 Applicator (With
suitable exhaust system),
5X12B, 5X12B, 5X12BF, 5X12I,
5X12IF.
Conical CO2 Applicator (With
suitable exhaust system).
5-6X12B, 5-6X12BF.
Standard CO2 Applicator (With
suitable exhaust system).
780605

WYSSMONT COMPANY, INC.
PORT LEE, NEW JERSEY
Turbo Dryer: Q32-201

X

XACTICS LTD.
SAINT JOHN, NEW BRUNSWICK, CANADA
Insulated Poly Combo Bin: X-...

Y

INDUSTRIAL MARKETING INTERNATIONAL
SOUTH ORANGE, NEW JERSEY
Closing Machine: YR-SV

YORK DIVISION, BORG WARNER CORP.
YORK, PENNSYLVANIA
Flake Ice Machine: DER-26F-D

Z

ZESTI SMOKE
CROSSVILLE, TENNESSEE
S.S. Storage Tanks: LSBS-....

E. F. ZUBER ENG. & SALES
MINNEAPOLIS, MINNESOTA
Stuffer: "E-Z Pakmobile" SS-75,
SS-76 (Recirculated water
replaced with fresh water
every four hours and will
contain no less than 20 ppm
of residual chlorine at all
times during operation.)
"EZ" Food Handling Cart: 1975
Automatic Stuffer (Water not to
be reused): S.S.
S/S Cooker: EZ 76-SS
Brine Adaptor: 78, 780S
Stuffer: E-Z Pak Mobile:
P-83, S-83
E-Z Pak Portion Control Cover:
PC-83 (Recirculated water
replaced with fresh water
every 4 hours and will contain
no less than 20ppm residual
chlorine at all times during
operations.)
Offal Handling Cart:
"E-Z" 1986

United States Department of Agriculture

Food Safety and Inspection Service

**Washington, D.C.
20250**

OFFICIAL BUSINESS

Penalty for Private Use, \$300

Fourth Class Mail

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